ANNUAL INDEX

VOLUME 54
1977

AUTHORS

A

Abramitis, W. W. Fats and oils in agriculture, 853A
Acevedo, Milagros C. See Robert D. Vold
Ackman, R. G. and C. A. Eaton. Specific gravities of rapeseed and canbra oils, 435
—— J. C. Sipos, S. N. Hooper, and G. Dube. Selection of internal standards for determining quantitative recovery of isoprenoid acids after urea complexing, 199
—— See P. J. Ke
Adlof, R. O., W. E. Neff, E. A. Emken, and E. H. Pryde. Preparation and selective hydrolysis of acetal esters, 414
Alford, B. B., S. Kim, and K. Onley. Nitrogen balance of women consuming cottonseed protein, 71
—— See C. M. Cater
Allen, K. G. See J. MacGee
Ambye, Edith L. See John P. Viccaro
Anderson, Barbara A. See John L. Weihrauch
Anderson, R., R. Osredkar, and V. Zagar. Diffusion properties of lipids—pure and in seeds, 487
Applewhite, T. H. See J. L. Williams
Ayres, John C. See Thota A. P. Hamsa
Ayres, J. L. Aflatoxin in pecans: Problems and solutions, 229A
—— and B. L. Davenport. Peanut protein: A versatile food ingredient, 109A

B

Bai, B. M. See D. P. Sen
Baker, E. C., G. C. Mustakas, M. R. Gumbmann, and D. H. Gould. Biological evaluation of crambe meals detoxified by water extraction on a continuous filter, 392
—— G. C. Mustakas, and V. E. Sohns. Crambe processing: Glucosinolate removal by water washing on a continuous filter, 387
Banigo, E. O. I., A. Ogunlesi, and O. Oti. Manufacture of palm kernel oil using the traditional coconut oil processing system, 593
Barr, P. A. See T. A. Foglia
Bastic, Lj. See M. Bastic
Bastic, M., Lj. Bastic, J. A. Jovanovic, and G. Spiteller. Sterols in pumpkin seed oil, 525
Baudet, J. and J. Mossé. Fractionation of sunflower seed proteins, 82A
Baur, Fred J. and Luther G. Ensminger. The association of official analytical chemists (AOAC), 171
Bazinet, M. L. See J. Meidani
Beal, R. E. See G. R. List
Bell, B. M. and N. Fisher. The binding of model shortenings during mixing of mechanically developed bread doughs from fresh and stored flours, 479
Bell, E. W., L. E. Gast, F. L. Thomas, and R. E. Koos. Sperm oil replacements: Synthetic wax esters from selectively hydrogenated soybean and linseed oils, 259
Bell, K. R. See G. F. Cegla
Bellanca, Nicolo. See Thomas E. Furia
Bemis, W. P., J. C. Scheerens, J. W. Berry, M. L. Dreher, and C. W. Weber. Accumulation of crude protein and oil contents, 537
Bern, L. A computational method of estimating parameters in rate equations of fat hydrogenation, 245
Berry, J. W. See W. P. Bemis
Bhandary, C. S. See D. P. Sen
Blanco, Douglas H. See Lloyd M. Smith
Bigalli, G. Determination of pentane formed during autoxidation of oils contained in solid samples, 229
Bilyk, A., E. J. Saggese, H. A. Monroe, Jr., and M. P. Zubillaga. Urethane foams from animal fats: X. Urethane polyols from epoxidized tallow, trimethylolpropane, and propylene oxide, 160
Birosel, D. M. See C. R. Nuevo
Bistine, R. G., Jr., W. R. Noble, F. D. Smith, and W. M. Linfield. Cosulfation of fatty acid alkanolamides and lower molecular weight alcohols, 371
Black, L. T. See G. R. List
Blankenhorn, P. R. See T. Gallagher
Bose, P. K. Detoxification of argemone oil, 322
Bose, R. J. See H. Buttkus
Boudreau, J. C. Chemical stimulus determinants of cat neural taste responses to meats, 464
Bredeson, D. K. Mechanical pressing, 489A
Brown, David F., Biagio Piccolo, Verne W. Tripp, and Calvin B. Parnell, Jr. Chemical composition of dusts from cottonseed oil mills, 255
Buttkus, H. and R. J. Bose. Characterization of a monoterpenoid ether from the essential oil of sagebrush *(Artemisia tridentata)*, 212

C

Calhoun, M. J. See J. C. Craig
Callahan, J., L. Gildenberg, and N. Omelczenko. Gas chromatographic analysis for long chain sultones in olefin sulfonates, 343
Carlin, G. See A. M. Gavin
Carlotti, R. Detergent raw material trends in western Europe, 246A
Cater, C. M., K. F. Mattil, W. W. Meinke, M. V. Taranto, J. T. Lawhon, and B. B. Alford. Cottonseed protein food products, 90A
—— See J. T. Lawhon
—— See K. C. Rhee
—— See P. J. Wan
Cegla, G. F. and K. R. Bell. High pressure liquid chromatography for the analysis of soluble carbohydrates in defatted oilseed flours, 150
Chan, Henry W. -S. Photo-sensitized oxidation of unsaturated fatty acid methyl esters. The identification of different pathways, 100
Chang, S. -P. and J. A. Rothfus. Enrichment of eicosonoic and docosadienoic acids from *Limnanthes* oil, 549
Chang, S. S. Introduction—Instrumental analysis of flavor and flavor stability of fats and oils, 444
Chapman, G. W., Jr. and J. A. Robertson. Changes in phospholipid levels during high moisture storage of soybeans, 195
Cheng, T. T. See N. E. Lawson
Chittwood, M. See P. J. Wan
Chobanov, D. and R. Chobanova. Alterations in glyceride composition during interesterification of mixtures of sunflower oil with lard and tallow, 47
Chobanova, R. See D. Chobanov
Clark, S. P. Hulling-Separating cottonseed without delintering, 286
Cohen, B. I. See T. Kuramoto
Coon, Francis B. Making use of "outside" research and analysis, 173
Cornelius, J. A. International Standards for palm oil, 943A
Costanzo, M. J. See T. A. Foglia
Cousins, R. C., P. A. Seib, R. C. Hoseney, C. W. Deyoe, Y. T. Liang, and D. W. Lillard, Jr. Synthesis of 6-fatty esters of L-ascorbic acid, 308
Craig, J. C., Jr., M. F. Kozempel, H. I. Sinnamon, M. J. Calhoun, and W. K. Heiland. Development of a continuous process for enol esters of fatty acids, 24
Crawford, M. A. See G. Williams
Cucullu, A. F., L. S. Lee, and W. A. Pons, Jr. Relationship of physical appearance of individual mold-damaged cottonseed to aflatoxin content, 235A
—— See L. S. Lee

D

Dafler, J. R. Nickel crystallite size and net activity of hydrogenation catalysts, 17
—— Polymorphism behavior in fully hydrogenated mono acid triglycerides, 249
Datta, S. and S. C. Datta. Determination of available lysine in pulses by thin layer chromatography, 117
Datta, S. C. See S. Datta
Daun, J. K. and F. W. Hougen. Identification of sulfur compounds in rapeseed oil, 351
Davenport, B. L. See J. L. Ayres
Davidson, B. C. See G. Williams
Dedio, W. and D. G. Dorrell. Factors affecting the pressure extraction of oil from flaxseed, 313
Deyoe, C. W. See R. C. Cousins
Dickens, J. W. Aflatoxin control program for peanuts, 225A
Doe, P. H., M. El-Emary, W. H. Wade, and R. S. Schechter. Surfactants for producing low interfacial tensions I: Linear alkylbenzenesulfonates, 570
Dollear, F. G. See E. T. Rayner
Dorrell, D. G. See W. Dedio
Dreher, M. L. See W. P. Bemis
Drozdowski, B. Effect of the unsaturated acyl position in triglycerides on the hydrogenation rate, 600
—— and M. Zajac. Effect of concentration of some nickel catalyst poisons in oils on the course of hydrogenation, 595
Dube, G. See R. G. Ackman
Dufek, E. J. and G. R. List. Analysis of hydroformylated vegetable oils and their methyl esters for rhodium, 271
—— and G. R. List. Recovery of solubilized rhodium from hydroformylated vegetable oils and their methyl esters, 276
Dunkley, Walter L. See Lloyd M. Smith
Dupuy, H. P., E. T. Rayner, J. I. Wadsworth, and M. G. Legendre. Analysis of vegetable oils for flavor quality by direct gas chromatography, 445
Dutta, J. See S. Saha
Dutton, H. J. See G. R. List
—— See E. Selke

E

Eaton, C. A. See R. G. Ackman
El-Deen, S. A. See A. R. Nassar
El-Emary, M. See P. H. Doe
El-Tahawi, B. S. See A. R. Nassar
Emken, E. A. See R. O. Adlof
—— See G. R. List
Ensminger, Luther G. See Fred J. Baur
Evans, C. D. See G. R. List
Exler, Jacob. See John L. Weihrauch

F

Fawbush, J. G. Soybean preparation, 474A
Feuge, R. O. See G. S. Fisher
—— See J. L. White

Fineberg, H. Fatty acids—synthetic or agrichemical, 842A
Fioriti, J. A. Measuring flavor deterioration of fats, oils, dried emulsions and foods, 450
—— See R. J. Sims
—— See J. F. Trumbetas
Fisher, G. S., H. J. Zeringue, Jr., and R. O. Feuge. Surface activity of sucrose palmitates, 59
Fisher, N. See B. M. Bell
Fleming, S. E. See F. Sosulski
Foglia, T. A., P. A. Barr, and A. J. Malloy. Oxidation of alkenes with use of phase transfer catalysis, 858A
—— P. A. Barr, A. J. Malloy, and M. J. Costanzo. Oxidation of unsaturated fatty acids with ruthenium and osmium tetroxide, 870A
Follett, L. W. Meal drying and cooling, 494A
Frankel, E. N. and E. H. Pryde. Catalytic hydroformylation and hydrocarboxylation of unsaturated fatty compounds, 873A
—— See W. L. Kohlhase
Fritsch, C. W. and J. A. Gale. Hexanal as a measure of rancidity in low fat foods, 225
Fudano, S., T. Kusuyama, K. Yashima, S. Terai, and K. Konishi. Computer-controlled automatic titration system and its application to the analysis of fats and oils, 367
Fukuzumi, K. See N. Ikeda
—— See T. Nishiguchi
Fuller, G., W. W. Spooncer, A. D. King, Jr., J. Schade, and B. Mackey. Survey of aflatoxins in California tree nuts, 231A
Furia, Thomas E. and Nicolo Bellanca. The properties and performance of Poly AO™. 79; a nonabsorbable, polymeric antioxidant intended for use in foods, 239

G

Gale, J. A. See C. W. Fritsch
Gallagher, T., D. E. Kline, P. R. Blankenhorn. Viscosity of linseed oil as a function of mineral spirits and temperature, 68
Garcia-Serrato, A. Preparation of safflower for solvent extraction, 483A
Gast, L. E. See E. W. Bell
Gavin, A. M. Edible oil deodorizing systems, 528
—— K. T. Toeh, and G. Carlin. Steam (physical) refining deodorizer for malaysian palm oil, 312A
Gawrilow, I. Utilization of mathematical models to characterize functional properties of selected emulsifiers in continuous mix bread, 397
Giacherio, D. J. See H. W. Jackson
Gildenberg, L. See J. Callahan
Goddard, E. D. and R. B. Hannan. Polymer/surfactant interactions, 561
Gonzales, A. L. See C. R. Nuevo
Gould, D. H. See E. C. Baker
Grosch, W. See B. Tsoukalas
Gumbmann, M. R. See E. C. Baker

H

Hamdy, M. M. Soybean proteins in prudent-diet foods, 87A
Hammond, E. G. See A. Kalbasi-Ashtari
Hammons, R. O. See R. E. Worthington
Hamsa, Thota A. P. and John C. Ayres. Factors affecting aflatoxin contamination of cottonseed I. Contamination of cottonseed with *Aspergillus flavus* at harvest and during storage, 219
Hannan, R. B. See E. D. Goddard
Hara, Ichiro. See Hiroyuki Shimasaki
Hartman, K. T. A simplified gas liquid chromatographic determination for vitamin E in vegetable oils, 421
Hartnett, D. I. Cake shortenings, 557
Hashemy-Tonkabony, S. E. Rapid iodine value determination using mercuric acetate as accelerator, 233
Heiland, W. K. See J. C. Craig
Helland, R. E. Management of an edible oil business, 704A
Hirayama, S. and C. Imai. Rapid determination of residual hexane in oils by gas chromatography using pyrolyzer, 190
Hoffman, L. L. See A. P. Tulloch
Holmbom, B. Improved gas chromatographic analysis of fatty and resin acid mixtures with special reference to tall oil, 289
Hooper, S. N. See R. G. Ackman
Hopkins, D. S. Rapeseed preparation for solvent extraction, 481A
Hoseney, R. C. See R. C. Cousins
Hougen, F. W. See J. K. Daun
Hubbard, W. D., A. J. Sheppard, D. R. Newkirk, A. R. Prosser, and T. Osgood. Comparison of various methods for the extraction of total lipids, fatty acids, cholesterol, and other sterols from food products, 81

I

Ihara, Shogo See Tatsuo Tanaka
Ikeda, I. See J. J. Kabara
Ikeda, N. and K. Fukuzumi. Ion exchange resins and ethyleneimine polymer as antioxidants II: Autoxidation products, 355
Ikeda, N. and K. Fukuzumi. Prooxidant effects of inorganic chromium compounds in the autoxidation of methyl linoleate. 105
—— **and K. Fukuzumi. Synergistic antioxidant effect of nucleic acids and tocopherols, 360**
Imai, C. See S. Hiravama
Imai, H. See T. Nishiguchi

J

Jackson, H. W. and D. J. Giacherio. Volatiles and oil quality, 458
Johanson, A. G. Historical and marketing trends of natural/synthetic fatty acids, 848A
Jovanovic, J. A. See M. Bastic
Jupille, T. H. Programmed multiple development: high performance thin layer chromatography, 179

K

Kabara, J. J. Aminimides: III. Antimicrobial effect of various hexadecyl and quaternary derivatives, 202
—— R. Vrable, I. Ikeda, and M. Okahara. Aminimides IV: Antimicrobial activities of 1,1,1-tris(2-hydroxyethyl)amine-2-acylimides, 316
Kalbasi-Ashtari, A., and E. G. Hammond. Oat oil: Refining and stability, 305
Kaminski, J. M. and W. M. Linfield. Soap-based detergent formulations: XXIII. Synthesis of p-sulfobenzyl ammonium inner salts and structural correlation with analogous amphoterics, 516
Ke, P. J., D. M. Nash, and R. G. Ackman. Mackerel skin lipids as an unsaturated fat model system for the determination of antioxidative potency of TBHQ and other antioxidant compounds, 417
Keppler, J. G. Twenty-five years of flavor research in a food industry, 474
Kim, S. See B. B. Alford
King, A. D., Jr. See G. Fuller
King, William H. Analytical control of experimental extraction of oilseed, 193
Kinsella, J. E., J. L. Shimp, J. Mai, and J. Weihrauch. Fatty acid content and composition of freshwater finfish, 424
Kleiman, R. See R. D. Plattner
Kline, D. E. See T. Gallagher
Kohlhase, W. L., E. N. Frankel, and E. H. Pryde. Polyamides from carboxystearic acid, 506
—— W. E. Neff, and E. H. Pryde. Isolation of the 9- and 10-isomers of carboxystearic acid and their polyamidation with hexamethylenediamine, 521
Koltun, S. P. See E. T. Rayner
Koman, V. and J. Kotuc. Computer determination of all individual structures of triglyceride molecules of fats and oils, 95
Komoda, M. See K. Miyakoshi
Konishi, K. See S. Fudano
—— See S. Yamaguchi
Koos, R. E. See E. W. Bell
—— See R. R. Mod
Koritala, S. Selective hydrogenation of soybean oil. VIII. Effect of method of preparation upon the activity of a copper-silica catalyst, 267
Kotuc, J. See V. Koman
Koyama, Yoshito See Tatsuo Tanaka
Kozempel, M. F. See J. C. Craig, Jr.
Krog, N. Functions of emulsifiers in food systems, 124
Kubo, M. See S. Yamaguchi
Kumar, K. See R. P. Varma
Kummerow, F. A. See E. G. Perkins
Kunihiro, K. See S. Takano
Kuramoto, T., B. I. Cohen, and E. H. Mosbach. New bile alcohols II: Synthesis and mass spectra of C_{26} bile alcohols, 578
Kusuyama, T. See S. Fudano
Kuzukawa, M. See S. Takano
Kwolek, W. F. See G. R. List

L

Lakshminarayana, Gollamudi. See T. Chandrasekhara Rao
Lawhon, J. T., C. M. Cater, and K. F. Mattil. Evaluation of the food use potential of sixteen varieties of cottonseed, 75
—— See C. M. Cater
Lawson, N. E., T. T. Cheng, and F. B. Slezak. The preparation of C_{18} dicarboxylic acid by the Koch reaction, 215
Lee, L. S., A. F. Cucullu, W. A. Pons, Jr., and T. E. Russell. Separation of aflatoxin-contaminated cottonseed based on physical characteristics of seed cotton and ginned seed, 238A
—— See A. F. Cucullu
Legendre, M. G. See H. P. Dupuy
Liang, Y. T. See R. C. Cousins
Lillard, D. W., Jr. See R. C. Cousins
Linfield, W. M. See R. G. Bistline, Jr.
—— See J. M. Kaminski
—— See E. W. Maurer
—— See T. J. Micich
—— See N. Parris
—— See F. Scholnick
—— See J. K. Weil
List, G. R., E. A. Emken, W. F. Kwolek, T. D. Simpson, and H. J. Dutton. "Zero *trans*" margarines: Preparation, structure, and properties of interesterified soybean oil-soy trisaturate blends, 408
—— C. D. Evans, K. Warner, R. E. Beal, W. F. Kwolek, L. T. Black, and K. J. Moulton. Quality of oil from damaged soybeans, 8
—— See E. J. Dufek
Luddy, F. E. See P. E. Pfeffer

M

MacGee, J. and K. G. Allen. Recovery of short, medium, and long chain fatty acid methyl esters using wet halogenated hydrocarbons, 375
Mackey, B. See G. Fuller
MacMillan, W. D. and H. V. Wright. Determination of sultones in anionic surfactants, 163
Magne, F. C. See R. R. Mod
Mahadevan, V. See D. M. Ottenstein
Mai, J. See J. E. Kinsella
Malabrigo, P. Drying storage and preparation of copra for extraction of oil, 485A
Malloy, A. J. See T. A. Foglia
Matsuo, N. See N. Totani
Matsushita, S. See J. Terao
Mattil, K. F. See C. M. Cater
—— See J. T. Lawhon
—— See K. C. Rhee
—— See P. J. Wan
Maurer, E. W., J. K. Weil, and W. M. Linfield. The biodegradation of esters of α-sulfo acids, 582
McCarthy, T. P. See E. G. Perkins
McPherson, B. P. See T. Wolf
Meidani, J., W. W. Nawar, C. Merritt, Jr., and M. L. Bazinet. Evidence for the mechanisms of formation of radiolysis products using a deutero labeled triglyceride, 502
—— W. W. Nawar, W. G. Yeomans, and C. Merritt, Jr. The identification of radiolytic decomposition products from tributyrin, 496
Meinke, W. W. See C. M. Cater
Merritt, C., Jr. See J. Meidani
Micich, T. J. and W. M. Linfield. Soap-based detergent formulations: XXII. Sulfobetaine derivatives of N-alkylutaramides and adipamides, 264
—— W. M. Linfield, and J. K. Weil. Soap-based detergent formulations: XIX. Amphoretic alkylsuccinamide derivatives as lime soap dispersants, 91
Miller, W. R. and E. H. Pryde. Geminal hydroxymethyl compounds from 9(10)-formylstearic acid, 882A
Miwa, T. K. See T. D. Simpson
—— See Gavland F. Spencer
Miyakoshi, K. and M. Komoda. Determination of citric acid and its decomposed products in edible oils by gas liquid chromatography, 331
Mod, R. R., F. C. Magne, G. Sumrell, and R. E. Koos. Lubricants and lubricant additives: III. Performance characteristics of some thioacetate, phosphorodithioate, and hexachlorocyclopentadiene derivatives of stearic acid amides and esters, 589
Monroe, H. A., Jr. See A. Bilyk
Morrison, W. H., III See J. A. Robertson
Mosbach, E. H. See T. Kuramoto
Mossé, J. See J. Baudet
Moulton, K. J. See G. R. List
Mounts, T. L. See C. R. Scholfield
Murti, I. A. S. See D. P. Sen
Mustakas, G. C. See E. C. Baker
Myers, N. W. Solvent extraction in the soybean industry, 491A

N

Narasimha Char, B. L., B. R. Reddy, and S. D. Thirumala Rao. Processing mango stones for fat, 494
Nash, D. M. See P. J. Ke
Nassar, A. R., B. S. El-Tahawi, and S. A. El-Deen. Chromatographic identification

of oil and amino acid constituents in kernels of some almond varieties, 553
Natarajan, K. R. See K. C. Rhee
Nawar, W. W. See J. Meidani
Neff, W. E. See R. O. Adlof
—— See W. L. Kohlhase
Newkirk, D. R. See W. D. Hubbard
Nishiguchi, T., T. Tagawa, H. Imai, and K. Fukuzumi. Transfer hydrogenation and transfer hydrogenolysis. X. Selective hydrogenation of methyl linoleate by indoline and isopropyl alcohol, 144
Noble, W. R. See R. G. Bistline, Jr.
Nuevo, C. R., M. P. Santos, A. L. Gonzales, and D. M. Birosel. Rendered quality water white coconut oil, 325

O

O'Brien, M. A. See E. G. Perkins
Ofi, O. See E. O. I. Banigo
Ogunlesi, A. See E. O. I. Banigo
Okahara, M. See J. J. Kabara
Okimoto, T. and D. Swern. Phase transfer agents. I. Transfer of permanganate, periodate, and cyanate ions from aqueous to organic phases. Preparation of quaternary onium periodates, 862A
—— and D. Swern. Phase transfer agents. II. Stereospecific hydroxylation of oleyl and elaidyl alcohol and periodic acid cleavage of epoxides, 867A
Olson, Edwin S. The performic acid oxidation of linoleic acid, 51
Omelczenko, N. See J. Callahan
Onley, K. See B. B. Alford
Ory, Robert L. See Antonio A. Sekul
Osgood, T. See W. D. Hubbard
Osredkar, R. See R. Anderson
Ottenstein, D. M., L. A. Witting, G. Walker, V. Mahadevan, and N. Pelick. *trans* Fatty acid content of commercial samples determined by gas chromatography on OV-275, 207

P

Pai, M. P. See D. P. Sen
Parnell, Calvin B., Jr. See David F. Brown
Parris, N., C. Pierce, and W. M. Linfield. Soap based detergent formulation: XXIV. Sulfobetaine derivatives of fatty amides, 294
Pattee, Harold E. and John A. Singleton. Isolation of isomeric hydroperoxides from the peanut lipoxygenate-linoleic acid reaction, 183
Pelick, N. See D. M. Ottenstein
Perkins, E. G., T. P. McCarthy, M. A. O'Brien, and F. A. Kummerow. The application of packed column gas chromatographic analysis to the determination of *trans* unsaturation, 279
Petruzzi, Josephine M. Requirements of a good analytical chemistry research paper, 175
Pfeffer, P. E., F. E. Luddy, J. Unruh, and J. N. Schoolery. Analytical ^{13}C NMR: A rapid, nondestructive method for determining the *cis, trans* composition of catalytically treated unsaturated lipid mixtures, 380
Piccolo, Biagio. See David F. Brown
Pierce, C. See N. Parris
Pitke, P. M., P. P. Singh, and H. C. Srivastava. Fatty acid composition of tamarind kernel oil, 592
Plattner, R. D., G. F. Spencer, and R. Kleiman. Triglyceride separation by reverse phase high performance liquid chromatography, 511
—— See Gayland F. Spencer
Pons, W. A., Jr. See A. F. Cucullu
—— See L. S. Lee
Popjac, G. "As I remember it." Research on biosynthesis of fatty acids, triglycerides, squalene, and cholesterol, 647A
Posati, Linda P. See John L. Weihrauch
Privett, O. S. See Hiroyuki Shimasaki
Prosser, A. R. See W. D. Hubbard
Pryde, E. H. See R. O. Adlof
—— See E. N. Frankel
—— See W. L. Kohlhase
—— See W. R. Miller

R

Rackis, J. J. See D. J. Sessa
Rao, S. N. See D. P. Sen
Rao, T. Chandrasekhara, Y. Sita Rama Sastry, R. Subbarao, and Gollamudi Lakshminarayana. Preparation and surface-active properties of polyoxyethyleneglycol (600) monoesters of fatty acids, 15
Rayner, E. T., S. P. Koltun, and F. G. Dollear. Solvent extraction of aflatoxins from contaminated agricultural products, 242A
—— See H. P. Dupuy
Reddy, B. R. See B. L. Narasimha Char
Reinton, R. See A. Rogstad
Rhee, K. C., K. R. Natarajan, C. M. Cater, and K. F. Mattil. Processing edible peanut protein concentrates and isolates to inactivate aflatoxins, 245A
Ridlehuber, J. M. Cottonseed preparation, 477A
Robertson, J. A. and W. H. Morrison, III. Effect of heat and frying on sunflower oil stability, 77A
—— See G. W. Chapman, Jr.
Robinson, R. A. Meal pelleting and cooling, 495A
Rogstad, A. and R. Reinton. A gas chromatographic method for testing antioxidants, 282
Rohwedder, W. K. See E. Selke
Rothfus, J. A. See S. -P. Chang

S

Saggese, E. J. See A. Bilyk
Saha, S. and J. Dutta. Studies on methanolysis of triglycerides on thin layer chromatoplate, 153
Sahasrabudhe, M. R. Crismer values and erucic acid contents of rapeseed oils, 323
Santos, M. P. See C. R. Nuevo
Sastry, Y. Sita Rama. See T. Chandrasekhara Rao
Schade, J. See G. Fuller
Schechter, R. S. See P. H. Doe
Scheerens, J. C. See W. P. Bemis
Schmolka, Irving R. A review of block polymer surfactants, 110
Scholfield, C. R. and T. L. Mounts. New developments in silver resin chromatography of *cis* and *trans* fatty methyl esters, 319
Schollenberger, C. A. See J. K Weil
Scholnick, F., and W. M. Linfield. Lactose-derived surfactants (III): Fatty esters of oxyalkylated lactitol, 430
Scrimgeour, Charles M. Quantitative analysis of furanoid fatty acids in crude and refined cod liver oil, 210
Seib, P. A. See R. C. Cousins
Sekul, Antonio A. and Robert L. Ory. Rapid enzymatic method for partial hydrolysis of oilseed proteins for food uses, 32
Selke, E., W. K. Rohwedder, and H. J. Dutton. Volatile components from triolein heated in air, 62
Sen, D. P., C. S. Bhandary, I. A. S. Murti, S. N. Rao, B. M. Bai, and M. P. Pai. Hypocholesterolemic effect induced in rats by oil-sardine *(Sardinella longiceps)* fish and sardine oils having different degrees of unsaturation, 297
Sessa, D. J. and J. J. Rackis. Lipid-derived flavors of legume protein products, 468
Sheppard, A. J. See W. D. Hubbard
Shimasaki, Hiroyuki, O. S. Privett, and Ichiro Hara. Studies of the fluorescent products of lipid oxidation in aqueous emulsion with glycine and on the surface of silica gel, 119
Shimp, J. L. See J. E. Kinsella
Shoolery, J. N. See P. E. Pfeffer
Shotwell, O. L. Aflatoxin in corn, 216A
Simpson, T. D. and T. K. Miwa. X-ray study of hydrogenated jojoba wax, 54
—— See G. R. List
Sims, R. J. and J. A. Fioriti. Methional as an antioxidant for vegetable oils, 4
—— See J. F. Trumbetas
Singh, P. P. See P. M. Pitke
Singleton, John A. See Harold E. Pattee
Sinnamon, H. I. See J. C. Craig
Sipos, J. C. See R. G. Ackman
Slezak, F. B. See N. E. Lawson
Slinger, S. J. Improving the nutritional properties of rapeseed, 94A
Smith, F. D. See R. G. Bistline, Jr.
Smith, Lloyd M., Douglas H. Bianco, and Walter L. Dunkley. Composition of milk fat globules with increased linoleic acid, 132
Smouse, T. H. An introduction to the flavor symposium of flavor and flavor stability of fats and fatty foods, 467
Sohns, V. E. See E. C. Baker
Sosulski, F. and S. E. Fleming. Chemical, functional, and nutritional properties of sunflower protein products, 100A
Spencer, Gayland F., Ronald D. Plattner, and Thomas Miwa. Jojoba oil analysis by high pressure liquid chromatography and gas chromatography/mass spectrometry, 187
—— See R. D. Plattner
Spiteller, G. See M. Bastic
Spooncer, W. W. See G. Fuller
Srivastava, H. C. See P. M. Pitke
Stevens, P. See G. Williams
Subbarao, R. See T. Chandrasekhara Rao
Sumrell, G. See R. R. Mod
Swern, D. See T. Okimoto

T

Tagawa, T. See T. Nishiguchi
Takano, S., M. Kuzukawa, and M. Yamanaka. Analysis of cationic and amphoteric surfactants II: Determination of their homolog distributions by reaction gas chromatography on the basis of the Hofmann degradation, 484
—— C. Takasaki, K. Kunihiro, and M. Yamanaka. Analysis of cationic and amphoteric surfactants I. Determination of their homolog distributions by gas chromatography on the basis of the Hofmann degradation, 139
Takasaki, C. See S. Takano
Tanaka, Tatsuo, Shogo Ihara, and Yoshito Koyama. *Aphananthe aspera* kernel oil: a rich source of linoleic acid, 269
Taranto, M. V. See C. M. Cater
Terai, S. See S. Fudano
Terao, J. and S. Matsushita. Products formed by photosensitized oxidation of unsaturated fatty acid esters, 234
Thirumala Rao, S. D. See B. L. Narasimha Char
Thomas, F. L. See E. W. Bell
Toeh, K. T. See A. M. Gavin
Tokiwa, F. See K. Tsujii
Totani, N., Y. Totani, and N. Matsuo. Quantitative analysis of cyclopentadiene compounds, 403
Totani, Y. See N. Totani
Tripp, Verne W. See David F. Brown
Trumbetas, J., J. A. Fioriti, and R. J. Sims. Applications of pulsed NMR to fatty emulsions, erratum, 90
—— J. A. Fioriti, and R. J. Sims. Measurement of emulsion stability by pulsed nuclear magnetic resonance (NMR), 433
Tsoukalas, B. and W. Grosch. Analysis of fat deterioration—comparison of some photometric tests, 490
Tsujii, K. and F. Tokiwa. Effects of surface active compounds on thermal denaturation of DNA, 585
Tulloch, A. P. and L. L. Hoffman. Composition of wax from seed flax straw, 587

U

Unruh, J. See P. E. Pfeffer

V

Varma, R. P. and K. Kumar. Viscosity of magnesium soap solutions in n-propanol and butanol, 156
Viccaro, John P. and Edith L. Ambye. Anaerobic biodegradability of carboxymethyloxysuccinate, a detergent builder, 41
Vold, Robert D. and Milagros C. Acevedo. Comparison of ultracentrifugal stability parameters with long-term shelf stability of emulsions, 84
Vrable, R. See J. J. Kabara

W

Wade, W. H. See P. H. Doe
Wadsworth, J. I. See H. P. Dupuy
Walker, G. See D. M. Ottenstein
Waltking, A. E. and H. Zmachinski. A quality control procedure for the GLC evaluation of the flavor quality of vegetable oils, 454
Wan, P. J., M. Chittwood, C. M. Cater, and K. F. Mattil. Determination of residual hexane in solvent extracted meals, 542
Warner, K. See G. R. List
Weber, C. W. See W. P. Bemis
Weihrauch, John L., Linda P. Posati, Barbara A. Anderson, and Jacob Exler. Lipid conversion factors for calculating fatty acid contents of foods, 36
—— See J. E. Kinsella
Weil, J. K. and W. M. Linfield. Surface active properties of combinations of soap and lime soap dispersing agents, 339
—— C. A. Schollenberger, and W. M. Linfield. The mutual solubilization of soap and lime soap dispersing agents, 1
—— See E. W. Maurer
—— See T. J. Micich
Wen, C. S. and T. F. Yen. Distribution of short chain n-fatty acids in retort water from green river oil shale, 567

Whitaker, T. B. and M. E. Whitten. Evaluation of cottonseed aflatoxin testing programs, 436
White, J. L., Sr., A. Zarins, and R. O. Feuge. Some thermal properties of methyl malvalate, methyl sterculate, and their dihydro derivatives, 335
Whitten, M. E. See T. B. Whitaker
Williams, G., B. C. Davidson, P. Stevens, and M. A. Crawford. Comparative fatty acids of the dolphin and the herring, 328
Williams, J. L. and T. H. Applewhite. Correlation of the flavor scores of vegetable oils with volatile profile data, 461
Witting, L. A. See D. M. Ottenstein
Wolf, T. and B. P. McPherson. Analysis of long chain sultones by thin layer chromatography, 347
Wolf, W. J. Physical and chemical properties of soybean proteins, 112A
Worthington, R. E. The linolenic acid content of peanut oil, 167
—— and R. O. Hammons. Variability in fatty acid composition among *Arachis* genotypes: A potential source of product improvement, 105A
Wright, H. V. See W. D. MacMillan

Y

Yamaguchi, S., M. Kubo, and K. Konishi. Determination of water content of granulated detergents, 539
Yamanaka, M. See S. Takano
Yashima, K. See S. Fudano
Yen, T. F. See C. S. Wen
Yeomans, W. G. See J. Meidani
Yermanos, D. M. Jojoba—genetically controlled botanical traits, 545

Z

Zachary, L. G. Tall oil fatty acid marketing, 533
Zagar, V. See R. Anderson
Zajac, M. See B. Drozdowski
Zarins, A. See J. L. White
Zeringue, H. J., Jr. See G. S. Fisher
Zmachinski, H. See A. E. Waltking
Zubillaga, M. P. See A. Bilyk

NEWS

A

Addison, R. F., book review, *Marine Pollution*, edited by R. Johnston, 764A
Aflatoxins in Oilseeds—Problems and Solutions, symposium, 215A
Agricultural Marketing Service, appoints new administrator, 760A
Agricultural Research Service, 1978 proposed budget, 383A
Alfin-Slater, Roslyn B., book review, *Modification of Lipid Metabolism*, edited by Edward G. Perkins and Lloyd A. Witting, 600A
American Association of Cereal Chemists, annual meeting announcement, 757A
—— officers elected, 23A
American Chemical Society, preparing 9th Collective Index to Chemical Abstracts, 535A
—— report on summer meeting, 794A
—— Tall Oil symposium announced, 118A
American Society for Quality Control, "Applied Quality Control for the Food, Drug and Cosmetic Industries", course information, 22A
—— practical statistical methods for the food, drug, and cosmetic industries, course information, 22A
—— "Process Analysis—Crash Without Crisis", course information, 295A
American Society for Testing and Materials, announcement of new Committee on Chemical Protective Clothing, 781A
—— developing procedures for paint analysis, 539A
—— election of officers, 700A
American Soybean Association, exhibiting at American Dietetics Association meeting, 702A
—— publication of soy oil brochure, 926A
—— Soy Protein Conference announcement, 757A
AOCS Directory of Membership, 1977–78, questionnaires mailed, 21A
AOCS Executive Committee, summary of 1977 summer meeting, 701A
—— summary of 1977 winter meeting, 188A, 434A
AOCS Governing Board, 1977 fall meeting announcement, 188A, 834A
—— summary of 1977 spring meeting, 558A
AOCS Headquarters, new staff members, 834A
AOCS New Members, list, 908A
AOCS Pioneers, pictorial review of senior members, 712A
AOCS Short Course on Applications of High Performance Liquid Chromatography, general information, 837A
AOCS Short Course on High Performance Liquid Chromatography, speakers, 926A
AOCS Short Course on Processing and Quality Control of Fats and Oils, general information, 832A
AOCS Speakers Listing, general information, 21A
Applewhite, T. H., AOCS president's inaugural address, 557A
—— elected chairman of the technical committee of the National Association of Margarine Manufacturers, 15A
Applications of High Performance Liquid Chromatography, announcement of AOCS short course, 837A
Argentine Fats and Oils Institute, meeting information, 316A
Armak Chemical Company, odor abatement system, 839A
Association of Official Analytical Chemists, annual meeting announcement, 564A
—— call for nominations for Harvey W. Wiley Award and Scholarship Award, 189A
—— report of October meeting, 950A
—— spring training conference announcement, 757A
Award in Lipid Chemistry, call for nominations, 544A, 603A
—— George Popjak recipient of 13th award, 190A
Award of Merit, call for nominations, 16A
—— winners announced, 440A

B

Babayan, V. K., on editorial board for *Journal of Food Quality*, 301A
Bailey Award, call for nominations, 544A, 602A, 691A, 783A, 832A
—— L. A. Goldblatt recipient of 1977 award, 69A, 190A
Baker, James E., recipient of Hoffmann-La Roche award, 384A
Baldwin, Dick, Profile, 60A
Bartholomew, David M., Fats & Oils Outlook, 18A, 272A, 430A, 782A
Becher, Paul, book review, *Grenzflächenaktive Äthylenoxid-Addukte: ihre Herstellung, Eigenschaften, Anwendug und Analyse*, by Nikolaus Schönfeldt, 534A
Bellanca, Nicolo, Bond Award honorable mention, 371A, 440A
Bergviks Hartsprodukter AB, expansion of plant, 446A
Best Foods Division of CPC International, installs new cooling system, 794A
Blake-Haskins, J. C., book review, *Handbook for Chemical Technicians*, by Howard J. Strauss, edited by Milton Kaufman, 268A
Bond Award, winners announced, 371A, 440A
Book Review—*Advances in Lipid Research*, edited by Rodolpho Paoletti and David Kritchevsky, 180A
—— *Alycyclic Chemistry, Vol 5.*, Senior Reporter: W. Parker, 828A
—— *Analyse der Nahrungsfette*, by Hermann Pardun, 50A
—— *Analysis of Essential Oils by Gas Chromatography and Mass Spectrometry*, by Yoshiro Masada, 532A
—— *Anionic Surfactants Parts I and II*, edited by Warner Linfield, 532A
—— *Biochemistry of Foods and the Biocatalysts*, by I. I. Shahied, 686A
—— *Biochemistry of Lipids II, International Review of Biochemistry, Vol. 14*, edited by T. W. Goodwin, 828A
—— *Characterization of Coatings: Physical Techniques, Part II*, edited by Raymond R. Myers and J. S. Long, 50A
—— *Chemistry of Organic Fluorine Compounds*, by Milos Hudlicky, 416A
—— *Cholesterol*, by John R. Sabine, 914A
—— *Cholesterol Metabolism and Lipolytic Enzymes*, edited by J. Polonovski, 914A
—— *Creation and Detection of the Excited State*, edited by William R. Ware, 12A
—— *Detergent Manufacture*, by Marshall Sittig, 12A
—— *A Dictionary of Thermodynamics*, by A. M. James, 600A
—— *Distillation Control for Productivity and Energy Conservation*, by F. G. Shinsky, 762A
—— *Fluorescent Whitening Agents*, edited by F. Coulston and F. Korte, 181A
—— *Fundamentals of Electrochemical Analysis*, by Z. Galus, 762A
—— *Fungicide and Nematicide Tests, Vol 32*, edited by Charles W. Averre, 828A
—— *Grenzflächenaktive Äthylenoxid-Addukte: ihre Herstellung, Eigenschaften, Anwendug und Analyse*, by Nikolaus Schönfeldt, 534A
—— *Handbook of Analysis of Organic Solvents*, by V. Sedivec and J. Flek, 181A
—— *Handbook for Chemical Technicians*, by Howard J. Strauss, edited by Milton Kaufman, 268A
—— *Hydrogenation and Hydrogenolysis in Synthetic Organic Chemistry*, by A. P. G. Kieboom and F. vanRantwijk, 762A
—— *Lipid Absorption: Biochemical and Clinical Aspects*, edited by Rommel and H. Goebell, co-editor: R. Bohmer, 830A
—— *Lipid Chromatographic Analysis, Vol. 3*, edited by Guido V. Marinetti, 12A
—— *Marine Pollution*, edited by R. Johnston, 764A
—— *Modification of Lipid Metabolism*, edited by E. G. Perkins, and Lloyd A. Witting, 600A
—— *Objective Methods for Food Evaluation*, (Proceedings of a Symposium), 181A
—— *Order in Polymer Solutions*, edited by Karel Solc, 600A
—— *Organic Functional Group Analysis by Gas Chromatography*, by T. S. Ma and A. S. Ladas, 182A
—— *Perfumery Technology: Art, Science and Industry*, by Marcel Billot and F. V. Wells, 50A
—— *Physical Chemistry of Surfaces*, by Arthur W. Adamson, 338A
—— *Poly(ethylene oxide)*, by F. E. Bailey, Jr., and J. V. Koleske, 686A
—— *Progress in the Chemistry of Fats and Other Lipids, Vol 15*, edited by Ralph T. Holman, 830A
—— *Pump Handbook*, edited by Igor J. Karassik, Wm. C. Grutzch, Warren H. Fraser, and Joseph P. Messina, 51A
—— *Solvent-Based Paint Formulations*, by Ernest W. Flick, 686A
—— *Spray Drying*, by K. Masters, 534A
—— *The Stereo Rubbers*, edited by William M. Saltman, 687A
—— *Surface Characteristics of Fibers and Textiles, Part II*, edited by Martin Schick, 764A
—— *Surface and Colloid Science, Vol. 9*, edited by E. Matijevic, 416A
—— *Thermal Analysis*, edited by W. W. Wendlandt and L. W. Collins, 338A
—— *Treatise on Correlation of Energy Data with Atomic Numbers and the Periodic Table of Elements*, by A. Calderelli, 341A
Brazil, peanut production, 1976–77, 448A
—— soybean production, summary of USDA report, 383A
Burket, Richard E. History of edible soy protein, 451A
Burns, R. J., book review, *Characterization of Coatings: Physical Techniques, Part II*, by Raymond R. Myers and J. S. Long, 50A

C

Cargill, Inc., polyester powdered resin plant in operation, 377A
Casella, John F., book review, *Order in Polymer Solutions*, edited by Karel Solc, 600A
Central Soya Co., Inc., begins construction of new laboratory, 781A
Challenges for Chemical Industries, excerpts from talk by Rudolf W. Knoepfel, 295A
Chang, Stephen S., appointed chairman of Food Science Department at Rutgers University, 793A
—— Distinguished Food Scientist Award Winner, 440A
Chemical Abstracts Service, adds new topics to CA Selects series, 655A

Chem+Tech '78, announcement of exhibition and congress, 594A
Close-Up on Illinois Soybean Research—Production, Marketing, Utilization, program review, 611A
Coconut Futures, trading proposed by Chicago Mercantile Exchange, 343A
Codex Committee on Fats and Oils, summary of activities, 788A
—— summary of work on standardization of methods, 792A
Committee Spotlights, Awards Administration, 270A
—— Biochemical Methods, 270A
—— Commercial Fats and Oils Analysis, 270A
—— Environmental, 340A
—— Fat and Oil By-Product Analysis, 536A
—— Flavor and Standards Nomenclature, 340A
—— International Relations, 536A
—— Lipids Editorial Advisory Board, 536A
—— Membership, 602A
—— Monograph, 602A
—— National Program Planning, 689A
—— Publications, 420A
—— Seed and Meal Analysis, 420A
—— Soap and Synthetic Detergent Analysis, 340A
—— Technical Safety and Engineering, 770A
—— Uniform Methods, 770A
Continuous Solvent Extraction, early beginnings of a giant industry, 202A
—— Henry Ford & the soybean, 207A
—— solvent extraction still growing, 205A
—— trichloroethylene use, 205A
Corporate Responsibility for Fats and Oils, talk presented by James D. Grant, 565A
Cosmetic, Toiletries Outlook, industry study by Arthur D. Little, Inc., 185A
Cottonseed Oil Mills, exemption from safety inspections lifted, 655A
Crop Estimates, 1976 soybean and corn, 23A

D

Davidson, Hugh R., 1977 Godlove Award winner, 444A
Davidson, S. L., book review *Solvent-Based Paint Formulations,* by Ernest W. Flick, 686A
Downing, Donald T., presents paper during Society of Cosmetic Chemists meeting, 571A

E

Edible Soy Protein Seminar, summary, 449A
Education Committee, 1976 survey of food science departments on training opportunities in fats and oils technology, 378A
Egypt, important market for U.S. agricultural products, 448A
Eijadi, Manuchehr, recipient of Northeast Section's Achievement Award, 699A
Emery Industries, Inc., marketing new fatty acids, 316A
EMI Corp., new facility cited by *Food Processing* magazine, 779A
—— refining system selected by Palmex Industries, 655A
—— sale of palm oil physical refining system to Malaysian firm, 343A
Esmark, Inc., financing academic programs, 316A
Ethyl Corp., marketing CMOS, 386A
European Club of Centers for Lipid Research, report of the Marseille meeting by A. Uzzan, 186A

F

Falb, Dick, U. S. soybean industry, 453A
FAO, announcement of "Technical Consultation on Oil Crops for West Central Africa", 684A
—— report on 11th session of the Intergovernmental Group on Oilseeds, Oils, and Fats, 385A
FAO/WHO, announcement of joint expert consultation on "The Role of Dietary Fats and Oils in Human Nutrition", 564A
—— announcement of meeting on mycotoxins, 594A
Fats and Oils Consumption, United States 1976 figures, 614A
Fats & Oils Outlook, Fishmeal vs. soybean meal price relationships, 272A
—— Nervous soybeans, 18A
—— Sedated soybeans, 782A
—— Soybean hypertension, 430A
Fats and Oils Output, report on world production, 380A
Fats and Oils Production Report, from Malaysia, Brazil, India, Philippines, and Peru, 566A
Fats and Oils Situation, summary of USDA's February report, 382A
—— summary of USDA's July report, 703A
Fats and Oils Technology Training Opportunities, 1976 survey of food science departments, 378A
Fatty Acids Statistics, October 1976, 52A
—— November 1976, 178A
—— December 1976, 269A
—— Annual 1976, 368A
—— February, 1977, 443A
—— March, 1977, 539A
—— April 1977, 599A
—— May 1977, 685A
—— June 1977, 775A
—— July 1977, 833A
—— August 1977, 930A
Feairheller, Stephen H., appointed research leader of USDA's ERRC, 23A
Federation of Societies for Coatings Technology, announces publication of 1977 Year Book/Membership Directory, 386A
—— 55th annual meeting announcement, 420A
—— nominations for officers, 697A
Finance Committee, summary of 1977 summer meeting, 701A
Firestone, David, summary of AOCS treasurer's report, 1976, 558A
Food and Drug Administration, aflatoxin regulation near completion, 365A
—— fats and oils labeling regulations, 310A, 365A
—— labels for butter, margarine substitutes, 310A, 365A
—— plant protein products regulations, 444A
Food Protein Council, summary of Edible Soy Protein seminar, 449A
Foreign Agricultural Trade, importance of Egyptian market, 448A
—— USDA's 1976 figures, 382A
Four Corners, report from Argentina, 176A, 680A
—— report from Belgium, 422A
—— report from Czechoslovakia, 426A
—— report from France, 176A, 680A
—— report from Germany, 918A
—— report from India, 422A
—— report from Israel, 176A
—— report from Italy, 422A, 682A
—— report from Japan, 682A, 919A
—— report from New Zealand, 684A
—— report from Spain, 177A, 424A
—— report from Taiwan, 684A
—— report from Turkey, 426A
Frankel, Edwin N., book review, *Hydrogenation and Hydrogenolysis in Synthetic Organic Chemistry,* by A. P. G. Kieboom and F. vanRantwiik, 762A
French Oil Mill Machinery Co., builds largest extractor in U.S., 779A
—— introduces automatic, air-operated roll grinder, 571A
—— provides equipment for A. E. Staley Mfg. Co. plant, 771A
Furia, Thomas E., Bond Award honorable mention, 371A, 440A

G

Gast, Lyle, retires from USDA Northern Regional Research Center, 793A
Gerecht, J. Fred, book review, *Anionic Surfactants Parts I and II,* edited by Warner Linfield, 532A
—— book review, *Detergent Manufacture,* by Marshall Sittig, 12A
German Society for Research in Fats, meeting announcement, 564A
Gildenberg, L., book review, *Organic Functional Group Analysis by Gas Chromatography,* by T. S. Ma and A. S. Ladas, 182A
Given Institute of Pathobiology, symposium on hepatic and biliary lipids, announcement, 62A
Glyco Chemicals, Inc., opens waste treatment system, 616A
Goddard, E. D., book review, *Physical Chemistry of Surfaces,* by Arthur W. Adamson, 338A
Goldblatt, Leo A., Award of Merit winner, 440A
—— 1977 A. E. Bailey Award winner, 69A, 190A
—— Mycotoxins—Past, present and future, 302A
Grant, James D., Corporate Responsibility for Fats and Oils, 565A
Gray, Allan P., book review, *Thermal Analysis,* edited by W. W. Wendlandt and L. W. Collins, 338A
Greek Vegetable Oil, export and production figures, 383A
Greenblatt, Martha, book review, *A Dictionary of Thermodynamics,* by A. M. James, 600A
Grinstein, Reuben H., appointed division technical manager at Diamond Shamrock Corp., 760A

H

Hamrell, Michael, 1977 Honored Student Award winner, 376A
Hahn, Edward R., 1976–77 R. T. Doughtie Jr. Cup winner, 437A
Harlan, Jerry W., appointed research leader of USDA's ERRC, 23A
Harrison, Anna J., named president-elect of American Chemical Society, 23A
Harshaw Chemical Company, opens new R & D center, 446A
Heaton, Thomas C., 1977 Honored Student Award winner, 376A
Heidelbaugh, N. D., on editorial board for *Journal of Food Processing and Preservation,* 301A
Henkel KGaA, acquisition of specialty chemicals operations of General Mills, 446A, 818A
High Performance Liquid Chromatography Short Course, speakers, 926A
History of Edible Soy Protein, by Richard E. Burket, 451A
Ho, Chi-Tang, appointed research assistant professor at Rutgers, 377A
Hoerr, C. W., retires to Tucson, AZ 177A
Holz, Alan E., excerpts from talk on world outlook for soybean production, marketing, 208A
Honored Student Award, call for nominations, 618A, 697A, 783A
—— list of 1976–77 contributors, 373A
—— list of past recipients, 374A, 598A
—— program review, 372A
—— 1977 winners announced, 376A
Hopkins, Douglas S., Bond Award winner, 371A, 440A
Huang, An-Shun, 1977 Honored Student Award winner, 376A
Hudalle, Bernadette, report on rapeseed research and utilization, 211A

I

India Peanuts, export and production figures, 384A
Industrial Uses for Fats and Oils, symposium, 847A
Institute of Food Technologists, annual meeting announcement, 757A
Instrument Society of America, announces publication of *Standards and Practices for Instrumentation, Fifth Edition,* 426A
—— 1977 Symposium for Innovation in Measurement Science, announcement, 335A
3rd International Conference on Jojoba, announcement, 702A, erratum, 837A
10th International Congress of Cosmetic Chemists, announcement, 949A
55th International Congress of Food Science and Technology, announcement, 414A
International Federation of Societies of Cosmetic Chemists, meeting announcement, 316A
5th International Rapeseed Conference, announcement, 757A
International Society for Fat Research, publication of proceedings of 13th World Congress, 684A
International Sunflower Association, begins publication of *Sunflower Newsletter,* 700A

J

Jensen, Robert G., book review, *Biochemistry of Foods and the Biocatalysts,* 686A
—— book review, *Cholesterol Metabolism and Lipolytic Enzymes,* edited by J. Polonovski, 914A
—— book review, *Lipid Absorption: Biochemical and Clinical Aspects,* edited by K. Rommel and H. Goebell, co-editor R. Bohmer, 830A
Jonas, John D., book review, *Spray Drying,* by K. Masters, 534A

K

Kaplan, Murry L., book review, *Advances in Lipid Research,* edited by Rodolpho Paoletti and David Kritchevsky, 180A
Keith, Horace J., 1976–77 Smalley Cup winner, 437A
Kennedy, Joseph S., book review, *Fluorescent Whitening Agents,* edited by F. Coulston and F. Korte, 181A
Kenney, Dolores, chairman for International Exhibition of Art by Chemists, 435A
—— receives awards for oil painting, 827A
Knoepfel, Rudolph W., excerpts from talk on challenges for chemical industries, 295A

Korean Taihan Soap Industrial Cooperative, executive team members visit U.S., 435A
Koshar, R. J., book review, *Chemistry of Organic Fluorine Compounds,* by Milos Hudlicky, 416A
Kreutzer, George, named division manager at The Nestle Company, 779A
Krishnamurthy, R. G., profile, 370A
Kritchevsky, David, recipient of 1977 Philadelphia Section (ACS) Award, 942A
Krog, Niels, named to Operating Management Committee for Grindsted, 316A
Kuhr, Peter, book review, *Analyse der Nahrungsfette,* by Hermann Pardun, 50A

L

Lamping, J. C., recipient of Hoffmann-La Roche award, 384A
Landau, Ralph, 1977 Winthrop-Sears Medal winner, 444A
League for International Food Education, helping developing countries curb malnutrition, 818A
—— newsletter summary, 187A, 687A
Leiner, Irvin E. Nutritional aspects of soy protein products, 454A
Letters to the Editor, 16A, 189A, 528A, 598A, 677A
Luddy, F. E., Bond Award honorable mention, 371A, 440A

M

MacGee, A. E., Profile, 428A
MacGregor, Alastair J., elected president of the National Renderers Association, 23A
Margarine, summary of JAOCS manufacturers survey, 841A
—— U.S. Per Capita Consumption, summary of *Oil World Weekly* report, 840A
Marnett, Lawrence F., named president-elect of the American Association of Cereal Chemists, 417A
Mattil, K. F., on editorial board for *Journal of Food Processing Engineering,* 301A
Mazer Chemicals, Inc., announces expansion, 535A
Meershoek, C.J.M., report on 11th session of the Intergovernmental Group on Oilseeds, Oils, and Fats of the Food and Agriculture Organization of the United Nations, 385A
Meetings of AOCS, fall 1976, Chicago, availability of audio cassettes, 620A
Meetings of AOCS, 1977, New York, award presentations, 559A
—— banquet entertainment, 192A
—— *Chorus Line* ticket information, 54A
—— general information, 281A
—— ladies' program, 282A
—— local committee chairmen, 7A
—— pictorial review, 553A
—— placement center, 194A, 284A
—— processing symposia information, 193A
—— registration forms, 55A
—— social events, 281A
—— special arrangements for handicapped registrants, 283A
—— symposia schedule, 54A
—— tidbits, 560A
—— technical program, 129A
—— technical program information, 6A
—— tentative committee schedule, 289A
Meetings of AOCS, 1978, St. Louis, announcement, 361A, 540A
—— call for papers, 544A, 618A, 697A, 783A, 832A
—— ladies' program, 836A
—— plenary session speakers, 696A
—— social events, 836A
—— symposia announced, 696A, 925A
Membership in AOCS, two categories available to retired members, 711A
Mideast Business Conference, announcement, 376A
Milner, Reid, Profile, 610A
Moon, Nancy J., 1977 Honored Student Award winner, 376A
Muha, G. M., book review, *Creation and Detection of the Excited State,* edited by William R. Ware, 12A
Muller, E. Gordon, book review, *Treatise on Correlation of Energy Data with Atomic Numbers and the Periodic Table of Elements,* by A. Calderelli, 341A
Mycotoxins—Past, Present and Future, by Leo A. Goldblatt, 302A

N

National Bureau of Standards, announces publication of *Color-Universal Language and Dictionary of Names,* 560A
—— development of standard reference materials for calibrating lead detecting instruments, 775A
National Institute of Health, summary of data from Lipid Research Clinics program, 717A
National Renderers Association, meeting announcement, 564A
—— reaches agreement with EPA on effluent guidelines, 560A
—— symposium announcement, 335A
National Research Council, publishes report on "Renewable Resources for Industrial Materials", 371A
National Science Foundation, awards research grant to Rutgers, The State University of New Jersey, 19A
NATO Advanced Study Institute, program on "The Lipoprotein Molecule", announcement, 62A
Natural Antioxidant Isolated from Spices, commercial development, 368A
Naughton, Frank, Award of Merit winner, 440A
—— Profile, 562A
Nelson, A. L., book review, *Handbook of Analysis of Organic Solvents,* by V. Sedivec and J. Flek, 181A
Neumunz, Inc., to build new plant in Iran, 571A
New Frontiers on the Relationships of Lipids, Lipoprotein and the Arterial Wall in Cardiovascular Disease, symposium announcement, 711A
New Products, 20A, 58A, 183A, 276A, 366A, 432A, 546A, 604A, 692A, 772A, 824A, 922A
New Publications, 688A, 827A
Newton, R. A., book review, *Poly(ethylene oxide),* by F. E. Bailey, Jr. and J. V. Koleske, 686A
Nigeria Peanuts, export and production figures, 384A
Nutrition and Work Conference, announcement, 316A
Nutritional Aspects of Soy Protein Products, by Irvin E. Leiner, 454A

O

Obituaries—Ault, Waldo, C., 942A
—— Cantanzaro, M. R., 771A
—— Cater, Carl M., 22A
—— Hopper, L. L., Jr., 771A
—— Ishikawa, Terry T., 838A
—— Long, C. P., 444A
—— Maas, Warren, 838A
—— Mattil, Karl F., 838A
—— Rice, Eldon, 22A
—— Sieck, Herbert, 62A
—— Stockmann, Gervase J., 444A
—— Suter, Hans, 341A
—— Thompson, Alston G., Jr., 62A
—— Young, Marian, 341A, 444A
Officers of AOCS, 1977–78 candidates announced, 73A
—— 1977–78 installation of officers, 362A
—— 1978–79 call for nominations, 767A
Oil Chemistry Research, Information from the Smithsonian Science Information Exchange, 442A
Oilseed Exports, U. S. 1977 estimates, 382A
Oilseed Processing—1976, symposium, 473A
26th Oilseed Processing Clinic, report, 315A
Oilseeds—New Foods for Tomorrow, symposium, 77A
Oilseeds and Oil in the People's Republic of China, by Y. Pomeranz, 63A

P

Peanut Production, Brazil, 1976–77, 448A
—— Nigeria, 384A
Pelick, Nicholas, book review, *Lipid Chromatographic Analysis, Vol. 3,* edited by Guido V. Marinetti, 12A
Pennsylvania State University, announcement of annual Ice Cream Short Course, 930A
People & Places, 14A, 48A, 174A, 268A, 342A, 417A, 538A, 609A, 690A, 778A, 820A, 920A
Pesticide, industry report by Stanford Research Institute, 62A
Peterson, Robert J., appointed research assistant professor at Rutgers, 377A
Pfeffer, Philip E., appointed research leader of USDA's ERRC, 23A
—— Bond Award honorable mention, 371A, 440A
Pfizer Chemicals Division, announces construction of new Technical Service Center, 446A
Philippine Coconut Research and Development Foundation, Inc., new journal on coconut studies, 62A
Placement Center, instructions, 194A, 284A
Pomeranz, Y., Oilseeds and Oil in the People's Republic of China, 63A
Popjack, George J., 13th Award in Lipid Chemistry winner, 190A
Potts, Ralph H., book review, *Distillation Control for Productivity and Energy Conservation,* by F. G. Shinsky, 762A
President's Club and Honor Roll, final 1977 list, 818A
Prices of Physics and Chemistry Journals, summary of survey by *Science* magazine, 794A
Princen, H. M., book review, *Surface and Colloid Science, Vol. 9,* edited by E. Matijevic, 416A
Processing and Quality Control of Fats and Oils, announcement of AOCS short course, 832A
Producers Coop, purchases new equipment from Crown Iron Works Co., 771A
Profile, Baldwin Dick, 60A
—— Krishnamurthy, R. G., 370A
—— MacGee, A. E., 428A
—— Milner, Reid, 610A
—— Naughton, Frank, 562A
—— Stillman, Ron, 184A
—— White, Frank, 274A
—— Zilch, Karl, 780A
Protides of the Biological Fluids, 25th Colloquium announcement, 62A

Q

Quimica Michoacana S.A., announces expansion, 564A

R

Rackis, J. J., Soybean protein: uses, problems, and potential, 290A
Ramaswami, S. K., book review, *Analysis of Essential Oils by Gas Chromatography and Mass Spectrometry,* by Yoshiro Masada, 532A
Rapeseed Research and Utilization, report by Bernadette Hudalle, 211A
Referee Chemists, 1977–78 certificates issued, 625A
Renewable Resources for Industrial Materials, report published, 371A
Rensselaer Color Measurement Laboratory, offers color technology courses, 62A
Rothbart, Herbert L., recipient of 1976 Federal Service Award, 571A
Rowley, Clifford, receives award for metal sculpture, 827A
Russell, T. E. See Louise S. Lee

S

Schoenfeld, Richard, named to Operating Management Committee for Grinsted, 316A
Schuler, R. E., book review, *Pump Handbook,* edited by Igor J. Karassik, Wm. C. Grutzch, Warren H. Fraser, and Joseph P. Messina, 51A
Sections of AOCS, North Central Section, election of officers, 188A
—— installation of officers, 700A
—— Ladies' Night meeting, pictorial review, 700A
—— program schedule, 757A
—— report on "Current Concepts of Food Ingredients: A Review of Basic Technology and Recent Developments" symposium, 386A
—— September meeting report, 834A
—— symposium program, "Current Concepts of Food Ingredients", 189A
Sections of AOCS, Northeast Section, Achievement Award to Manuchehr Eijadi, 699A
—— 16th annual symposium program, 8A
—— 17th annual symposium program, 932A
—— December meeting, pictorial report, 68A
—— election of officers, 447A
—— Ladies' Night meeting report, 699A
—— October meeting announcement, 699A
—— October meeting report, 834A
—— pictorial report of 16th annual symposium, 447A
—— program schedule, 757A
Sections of AOCS, Northern California Section, November meeting, pictorial report, 68A
—— symposium program for 6th annual Western Food Industry Conference, 69A
Sections of AOCS, Southwest Section, election of officers, 674A
Senate Select Committee on Nutrition and Human Needs, dietary fat dispute, 365A
Shoolery, J. N., Bond Award honorable mention, 371A, 440A
Simon-Rosedowns, announcement of Sudan contracts, 611A

Sims, Rex. See Alina S. Szczesniak
Skelton, John, book review, *Surface Characteristics of Fibers and Textiles, Part II,* edited by Martin Schick, 764A
Smalley Check Sample Program, 1976–77 awards announced, 473A, 569A, erratum, 599A
—— 1977–78 program announced, 310A, 385A, 437A, 545A
Smithsonian Science Information Exchange, summary of services, 442A
Soap and Detergent Association, 50th annual meeting announcement, 19A
—— 51st annual meeting announcement, 832A
—— report of 50th annual meeting, 295A
Society of Analytical Chemists of Pittsburgh, establishes new analytical chemistry award, 343A
Society of Cosmetic Chemists, announcement of surfactants seminar, 926A
Soy Pro of Iowa, Inc., announces construction of new plant, 446A
Soybean Acreage, summary of USDA's February Fats and Oils Situation report, 382A
Soybean Production, Brazil, summary of USDA report, 383A
Soybean Protein: Uses, Problems, and Potential, by J. J. Rackis, 290A
Soybeans, found primary food of the future by Gallup poll, 22A
A. E. Staley Mfg. Co., enters hydrogenated oil business, 210A
Steltenkamp, Robert J., book review, *Perfumery Technology: Art, Science and Industry,* by Marcel Billot and F. V. Wells, 50A
Stillman, Ron, Profile, 184A
Surfactant Production, summary of U.S. 1975 figures, 386A
Swern, Daniel, book review, *Alycyclic Chemistry, Vol. 5,* Senior Reporter: W. Parker, 828A
—— book review, *The Stereo Rubbers,* edited by William M. Saltman, 687A
Synthetic Organic Chemical Manufacturers Association, announces new member companies, 711A
Szczesniak, Alina S. and Rex Sims, book review, *Objective Methods for Food Evaluation,* (Proceedings of a Symposium), 181A

T

Tallow—New Uses for an Old Product?, 70A
Tappel, A. L., on editorial board for *Journal of Food Biochemistry,* 301A
Tarlow, David M., 1977 Honored Student Award winner, 376A
TBHQ, abbreviation recognized by Food and Drug Administration, 371A
Thompson, John A., 1977 Honored Student Award winner, 376A
Tintometer Ltd., establishes U. S. firm, 310A
Tomfohrde, H. F., III, elected president of the Synthetic Organic Chemical Manufacturers Association, 19A

U

University of St. Andrews, announces course on Fatty Acids and Lipids, 189A
USDA Agricultural Research Service, regional centers affected by fund cut, 71A
U. S. Soybean Industry, by Dick Falb, 453A
Uzzan, A., European Club of Centers for Lipid Research, Report of the Marseille meeting, 186A

V

Veith, Gilman D., recipient of 1977 SOCMA Gold Medal, 689A

W

from **Washington,** 624A, 685A, 784A, 831A, 915A
Washington Viewpoint, 563A
Wenger Manufacturing, announces Garrison Products as licensee of Uni-Tex process, 655A
White, F. B., address by retiring AOCS president, 556A
—— Profile, 274A
Witting, Lloyd A., book review, *Biochemistry of Lipids II, International Review of Biochemistry, Vol. 14,* edited by T. W. Goodwin, 828A
—— book review, *Cholesterol,* 914A
—— book review, *Fungicide and Nematicide Tests, Vol. 32,* edited by Charles W. Averre, 828A
—— book review, *Progress in the Chemistry of Fats and Other Lipids, Vol. 15,* edited by Ralph T. Holman, 830A
World Agricultural Situation, summary of July report, 702A
—— summary of October report, 949A
World Conference on Future Sources of Organic Raw Materials, announcement, 316A
World Conference on Soaps and Detergents, application of U. S. tax regulations, 643A
—— exhibitors, 644A
—— general information, 21A, 57A, 278A, 344A, 543A, 629A
—— ladies' program, 354A
—— pictorial review, 937A
—— registration forms, 345A
—— session chairmen, 199A, 632A
—— speakers, 635A
—— technical program, 630A
—— technical program information, 344A, 438A
—— travel information, 200A, 355A, 640A
World Conference on Vegetable Food Proteins, exhibit information, 928A
—— general information, 835A
—— preliminary program, 786A
—— program and steering committee members, 787A
World Vegetable Protein Conference '78, announcement, 436A, 540A
World Outlook for Soybean Production, Marketing, excerpts from talk by Alan E. Holz, 208A
World's Fats, Oils Production Down One Million Tons, 380A, erratum, 529A

Z

Zenchelsky, Seymour T., book review, *Fundamentals of Electrochemical Analysis,* by Z. Galus, 762A
Zilch, Karl, Profile, 780A

SUBJECT

A

Abietadienoic acid, GC characteristics on capillary columns, 287
Abietenoic acid, GC characteristics on capillary columns, 287
Abietic acid, GC characteristics on capillary columns, 287
Acetals, from aldehydic acids, 414
—— from formyl stearates, 873A
Acetic anhydride degumming, of oil from damaged beans, 8
Acid value, application of computer-controlled automatic titration, 367
Aflatoxin, computer model for testing cottonseed, 436
—— control program for peanuts, 225A
—— in corn, 216A
—— in cottonseed, 235A
—— in cottonseed, evaluation of sampling and testing programs, 436A
—— inactivation in edible peanut proteins, 245A
—— in pecans, 229A
—— removal of contaminated seed in commercial cottonseed, 238A
—— review, 302A
—— solvent extraction from contaminated agricultural products, 242A
—— in walnuts and almonds, 231A
Agriculture, use of emulsifiers, 853A
Alcohols, from air-heated triolein, 62
—— by hydrogenolysis of oils, 259
—— of jojoba oil, 187
Aldehydes, from air-heated triolein, 62
—— fatty, flavors, 474
—— synthesis and properties, 414
Aldehydic acids, prep and hydrolysis of acetals, 414
Alkenes, oxidation using phase transfer catalysis, 858A
—— permangenate oxidation using phase transfer catalysis, 858A
Alkylbenzenesulfonates, linear, synthesis and interfacial tension properties, 570
—— in western Europe, 296A
Alkyl sulfates, reaction with cationic polymers, 561
Alkylisothiocyanate, effect on rate of soybean oil hydrogenation, 595
Almond oil, characteristics and comp, from eight varieties, 549
Almonds, aflatoxin contamination, 231A
—— oil and amino acid components of eight varieties, 549
Amine value, application of computer-controlled automatic titration, 367
Aminimides, antimicrobial activity, 202, 316
Aminomethyl stearic acid, synthesis, 873A
Ampholytic surfactants, in pesticide products, 853A
Amphoteric, Hofman degradation for GLC anal of chain distribution, 484
Amphoteric surfactants, anal via Hofman degradation, 139
—— pyrolysis GC, 484
—— in soap-based detergents, 264
Analysis, by outside laboratories, 173
—— requirements of technical papers, 173
Analytical methods, activities of Association of Official Analytical Chemists (AOAC), 171
Animal fats, urethane foams, 160
Anionic emulsions, shelf vs. ultracentrifuge stability, 84
Anionic surfactants, dtmn of sultones, 163
—— in pesticide products, 853A
Anisidine value, comparison with other tests for anal of oxidative deterioration, 490
—— of palm oil, 943A
Antifungal activity, of aminimides, 202
Antimicrobial activity, of aminimides, 202
Antioxidants, effectiveness with marine oils, 417
—— evaluation of ion exchange resins and ethyleneimine polymer, 355
—— evaluation of methional, 4
—— evaluation using mackerel skin lipids as substrate, 417
—— evaluation using weight gain method in mackerel skin lipids, 417
—— properties of polymeric product, poly AO™-79, 239
—— synergistic effect of nucleic acids and tocopherol, 360
—— testing effectiveness by GC method, 282
Antioxidants in oil, effect on flavor stability of fried noodles, 450
AOAC, (Association of Official Analytical Chemists), review of activities, 171
Aphananthe aspera, kernel oil as source of linoleic acid, 269
—— fatty acid comp of kernel oil, 269
Apodanthera undulata, oil and protein content, 537
Arachis, (peanuts) fatty acid comp of wild species, 105A
Argemone mexicana, detoxification of oil, 322
Argemone oil, detoxification, 322
Artemisia tridentata, (sagebrush), monoterpenoid ether of essential oil, 212
L-Ascorbic acid, fatty acid ester, 308
Aspergillus flavus, factors affecting contamination of cottonseed, 219
Atomic absorption, precautions in anal of metals in oils, 677A
Autoxidation, of linoleate, effect of chromium compounds, 105
—— pentane from oils in foods, 229

B

Bacterial inhibition, of aminimides, 202
Bass, largemouth, rock, and white, lipid content and fatty acid comp, 424
Beans, lipid-based flavors, 468
Beef lipids, fatty acid contents, 36
BHA, antioxidant evaluation by GC method, 282
—— antioxidant evaluation using mackerel skin lipids as substrate, 417
—— evaluation of antioxidant potency, 417
—— evaluation of antioxidant effect by GC method, 282
BHT, antioxidant evaluation using mackerel skin lipids as substrate, 417
—— evaluation of antioxidant potency, 417
Bile alcohols, synthesis and mass spectra of C_{26} alcohols, 578
Biodegradation, of carboxymethyloxysuccinate, a detergent builder, 41
—— of α-sulfonated fatty acids, 582
Biosynthesis of lipids, review, 647A
Bleaching tests, palm oil, 943A
Blood lipids, *trans* acids by GC, 279
Brassica campestris, erucic content of varieties, 323
Brassica napus, erucic content of varieties, 323
Bread, continuous mix, mathematical model of emulsifier properties, 397
—— effect of model shortenings in dough formation, 479
—— effect of shortening on loaf volume, 479

—— functional properties of emulsifiers, 397
—— influence of saturated components in shortening efficiency, 479
—— mathematical models of emulsifiers properties, 397
Bread crumb texture, effect of emulsifiers, 397
Bread dough, *free* and *bound* lipids, 479
Bread emulsifiers, mathematical model of function, 397
Bread loaf volume, effect of emulsifiers, 397
Bromelin, partial hydrolysis of peanut protein, 32
Bullhead, lipid content and fatty acid comp, 424
Burbot, lipid content and fatty acid comp, 424
3-Butenyl isothiocyanate, identification in rapeseed oil, 351
Butylated hydroxyanisole, see BHA
Butylated hydroxytoluene, see BHT
tert, **-Butylhydroquinone,** see TBHQ

C

Caffein, high performance TLC dtmn in cola beverages, 179A
Cake, review of shortenings, 557
Cake mix shortenings, 557
Calcium stearoyl lactylate, effect in bread, 397
Canbra oil, specific gravity, 435
Carbohydrates, HPLC anal in defatted oilseed flours, 150
Carboxymethyloxysuccinate, see CMOS
Carboxystearic acid, by oxidation of formylstearic acid, 873A
—— polyamides from, 506
—— polyamides of 9- and 10-isomers with hexamethylenediamine, 521
9(10)-Carboxystearic acid, separation of isomers, 521
Carboxystearic acid polyamides, evaluation in adhesives, inks and nylon-type resins, 506
Castor oil, HPLC separation of triglycerides, 511
Cationic emulsions, shelf vs. ultracentrifuge stability, 84
Cationic polymers, reaction with surfactants, 561
Cationic surfactants, anal via Hofman degradation, 139
—— Hofman degradation for GLC anal of chain distribution, 484
—— in pesticide products, 853A
Cats, neural responses to taste of meat, 464
Cereals, hexanal as a measure of rancidity, 225
China, Peoples Republic, oilseed production and processing, 63A
—— soybean production, 63A
Chlorogenic acid, removed from sunflower protein, 82A
2-Chlorotetradecane-1,3-sultone, anal in olefin sulfonates, 343, 347
Cholesterol, biosynthesis, 647A
—— effect of oral contraceptives, 717A
—— extraction from egg yolks, 81
—— in rats, hypocholesteremic effect of sardines and sardine oil, 297
—— in serum, effect of caloric intake, 717A
—— statistical study of serum levels by NIH, 717A
Cholesterol serum levels, in males, effect of social factors, 717A
Chromium compounds, as prooxidants in autoxidation of linoleate, 105
cis fatty acids, silver resin chromatography, 319
—— by ^{13}C NMR, 380
Citric acid, dtmn, in edible oils, 331
CMOS, biodegradation in an anaerobic digester, 41
—— biodegradation when used as a detergent builder, 41
Coconut fatty acids, processing costs, 842A
Coconut oil, HPLC separation of triglycerides, 511
—— quality of rendered oil, 325
Coconuts, pressed oil quality, oil recovery, 325
Cod liver oil, anal for furanoid fatty acids, 210
—— hydrogenation, effect of fatty acid position on reaction rate, 600
Commercial laboratories, use of outside research and anal, 173
Copra, drying, storage and preparation for extraction, 485A
Corn, aflatoxin incidence, 216A
Corn oil, computer determined structures, 95
—— HPLC separation of triglycerides, 511
—— volatiles by GLC as measure of flavor, 454
Cottonseed, analytical control of solvent extraction, 193
—— conditioning, delinting, and seed cleaning, 477A
—— dehulling without delintering, pilot plant study, 286
—— effect of storage conditions on aflatoxin contamination, 219
—— factors affecting aflatoxin contamination, 219
—— food use potential of sixteen varieties, 75
—— glandless, potential for foods, 75
—— glandless, protein comp, 90A
—— in Peoples Republic of China, 63A
—— preparation of oil removal, 477A
—— protein comp of sixteen varieties, 75
—— protein, nitrogen balance during human feeding, 71
—— relation of appearance to aflatoxin content, 235A
—— relation of boll weevil infection and aflatoxin contamination, 219
—— separation of aflatoxin-contaminated seed, 238A
Cottonseed flour, anal, 75
—— soluble carbohydrates by HPLC, 150
Cottonseed oil, anal of residual hexane, 190
Cottonseed oil mills, comp of dust, 255
Cottonseed protein, in foods, 90A
Cottonseed protein isolates, 90A
Crambe abyssinica, glucosinolate removal from meal, 387
Crambe meal, amino acid comp, 392
—— biological value of water extracted meal, 392
—— nutritional value, 392
Crambe seed meal, glucosinolate removal, 387
Crappie, lipid content and fatty acid comp, 424
Crismer test, of rapeseed oils, 323
Crown ethers, in phase transfer oxidation catalysis of olefins, 858A
Cuphea oils, HPLC separation of triglycerides, 511
Curcubita digitata, oil and protein content, 537
Curcubita foetidissma, oil and protein content, 537
Curcubits, accumulation of oil and protein after pollination, 537
Curcubits, as source of oil and protein, 537
Cyanate ion, transfer to organic phases using phase transfer agents, 862A
Cyclic monomers, from polymerized acids, dtmn of cyclopentadiene ring structure, 403
Cyclopentadiene structure, dtmn in cyclic monomers from linoleate, linolenate and eleostearate, 403
Cyclopinolenic acid, GC characteristics on capillary columns, 287
Cyclopropene acids, dihydroderivatives, polymorphism, thermal properties, 335

D

1-Decene-1,3-sultone, dtmn in surfactants, 163
Degumming, effect on quality of salad oils from damaged soybeans, 8
Deodorization, of edible oils, equipment, 528
—— effect on quality of salad oils from damaged soybeans, 8
Deodorizers, double and single shell, 528
Deodorizers for edible oils, design and operation, 528
Detergent industry, Western Europe, 296A
Detergents, biodegradation of experimental builder, carboxymethyloxy succinate, 41
—— biodegradation of α-sulfo fatty acids, 582
—— granulated, moisture dtmn, 539
—— p-sulfobenzyl ammonium salts in soap-based systems, 516
—— raw material trends in Western Europe, 296A
—— soap-based, sulfobetaine derivatives of fatty amides, 294
—— soap-based with alkyl succinamide lime soap dispersants, 91
—— soap-based with sulfobetaine derivatives of N-alkylamides, 264
—— surface activity of soaps with lime soap dispersing agents, 339
—— synthesis and interfacial tension of alkylbenzenesulfonates, 570
Dehydroabietic acid, GC characteristics on capillary columns, 287
Dehydrodehydroabietic acid, GC characteristics on capillary columns, 287
Dicarboxylic acids, by oxidation of formyl derivatives of unsaturated fatty acids, 873A
Diene absorption, comparison with other tests for anal of oxidative deterioration, 490
Diffusion constants, of triglycerides and fatty acids, 487
Dihydronalvalic acid, preparation, 335
Dihydrosterculic acid, preparation, 335
9,12-Dihydroxy-trans-10,11-methylene-heptadecanoic acid, from performic acid oxidation of linoleic acid, 51
erythro-**9,10-Dihoydroxyoctadecanol,** synthesis, 867A
threo-**9,10,Dihydroxyoctadecanol,** synthesis, 867A
DNA, effect of surfactants on thermal inactivation, 585
Docosadienoic acid, *Limanthes* oil as source, 549
1-Dodecene-1,3-sultone, dtmn in surfactants, 163
Dodecylsulfate, reaction with cationic polymers, 561
Dolphin lipids, fatty acid comp, 328
Drum, lipid content and fatty acid comp, 424
Dust, of cottonseed mills, chemical comp, 255

E

Edible oil products, management problems, 704A
Edible oils, dtmn of citric acid and its decomposition products, 331
—— deodorizing systems, 528
Eggs, cholesterol extraction by various methods, 81
—— fatty acid content of lipids, 36
Eicosenoic acid, *Limanthes* oil as source, 549
Elaidic acid, by ^{13}C NMR, 380
—— GC dtmn in presence of oleic acid, 279
—— separation from oleic acid by silver resin chromatography, 319
Elaidyl alcohol, stereospecific hydroxylation, 867A
Eleostearic acid, cyclic monomer, dtmn of cyclopentadiene ring structure, 403
Emulsifiers, from fats and oils, review, 853A
—— function in foods, 124
—— functional properties in bread, 397
—— in pesticide formulations, 853A
—— in shortenings for cakes, 557
Emulsions, as models for flavor deterioration of foods, 450
—— shelf vs. ultracentrifuge stability, 84
—— stability measurement by pulsed NMR, 433
Epoxides, cleavage by periodate using phase transfer agents, 867A
Epoxidized tallow, ring opening with polyols, 160
—— as source of polyols for urethane foams, 160
Erucic acid, content of rapeseed oils, 94A, 323
erythro-9,10-dihydroxyoctadecanol, synthesis, 867A
Erythrosine photo-sensitized oxidation, of unsaturated fatty esters, 100
Esterification, of ascorbic acid by fatty acids, 308
Ethyoxylated detergents, in Western Europe, 296A
Ethoxylated monoglycerides, effect in bread, 397
Ethoxyquin, antioxidant evaluation by GC method, 282
Euphorbia lagascae oil, HPLC separation of triglycerides, 511
Extraction, of oilseeds, analytical control, 193
—— of oilseeds, historical review, 202A
—— of soybeans, 491A
Europe, detergent industry, 296A

F

Fat deterioration, comparison of photometric tests, 490
Fat oxidation, effect on flavor stability of foods, 450
Fats, *cis, trans* isomers by ^{13}C NMR, 380
—— comparison of extraction methods from foods, 81
—— comp from 18 species of freshwater fish, 424
—— computational model of hydrogenation, 245
—— emulsification in food products, 124
—— fat emulsions and fatty foods, measuring flavor deterioration, 450
Fats and oils, production 1975 to 1977, 380A
—— industrial uses, symposium, 847A
—— symposium on flavor stability, 444
—— use in emulsifiers and surfactants, 853A
Fats and oils analysis, application of computer-controlled automatic titration, 367
Fatty acid alkanolamides, sulfation of mixtures, 371
Fatty acid content, of food lipids, 36
Fatty acid enol esters, continuous process, 24
Fatty acid methyl esters, preparation for GLC anal, 375
Fatty acids, anal in mixtures with resin acids, 287
—— anal of *trans* unsaturation by GC, 279
—— biosynthesis, 647A
—— carboxylation by Koch reaction, 215
—— commercial petrochemical origin, 842A
—— commercial production, 1976, 842A
—— esterification by ascorbic acid, 308
—— GLC anal by high-resolution capillary columns, 287
—— of jojoba oil, 187
—— market trends, natural and synthetic, 848A
—— by olefin oxidation using phase transfer catalysis, 858A
—— ozonolysis to produce aldehydic acids, 414
—— preparation of glycol monesters using boric acid, 15
—— raw materials for production, 842A, 848A
—— separation of *cis-trans* isomers by silver resin chromatography, 319
—— short chain, preparation of esters in GLC anal, 375
—— of 18 species of freshwater fish, 424
—— α-sulfonated, biodegradation, 582
—— surface activity of polyoxyethylene glycol monoesters, 15

—— synthetic, markets, 848A
—— synthetic, processing and production capacity, 842A
—— from thermal decomposition of oil shale, 567
—— unsaturated, oxidation by ruthenium and osmium tetroxides, 867A
—— unsaturated, products of photosensitized oxidation, 234
—— uses, 848A
Fatty alcohols, of jojoba oil, 187
Fatty aldehydes, flavors, 474
Fatty amides, sulfobetaine derivatives in soap-based detergents, 294
Fatty foods, hexanal as a measure of rancidity, 225
Ferrous isothiocyanate test, comparison with other tests for anal of oxidative deterioration, 490
Ficin, partial hydrolysis of peanut protein, 32
Fish, fresh water, lipids and fatty acids of filets of 18 species, 424
Fish lipids, fatty acid contents, 36
Fish meal, price relation to soybean meal, 272A
Flavor of fats and fatty foods, symposium, 464
Flavor scores of oils, correlation with volatiles by GC, 445
Flavor stability of fats and oils, symposium, 444
Flavors, of legume products, 468
—— neural responses of cats, 464
—— of vegetable oils, volatiles by direct GC, 445, 454, 458
Flax, effect of location on oil yield by laboratory pressing, 313
—— factors affecting pressure extraction of oil, 313
—— oil yield by lab pressing of commercial varieties, 313
—— wax from straw, comp, 587
Food lipids, factors for calculating fatty acid contents, 36
Food proteins, by partial enzymatic hydrolysis of oilseed proteins, 32
Foods, comparison of methods for lipid extraction, 81
—— effect of proteins on food emulsions, 124
—— evaluation of polymeric antioxidant, poly AO™-79, 239
—— fatty, hexanal as a measure of rancidity, 225
—— function of emulsifiers, 124
—— measuring flavor deterioration, 450
—— pentane from oil autoxidation, 229
—— review of flavor research, 474
10-Formyldecanoic acid, synthesis, 414
12-Formyldodecanoic acid, synthesis, 414
7-Formylheptanoic acid, synthesis, 414
8-Formyloctanoic acid, synthesis, 414
9-Formylnonanoic acid, synthesis, 414
Formylstearates, acetals of, 873A
—— oxidation to carboxystearic acid, 873A
—— reactions, 873A
Formylstearic acid, by hydroformylation of oleates, 873A
—— poly condensation, 873A
—— reduction to hydroxymethylstearic acid, 873A
—— reductive amination to aminomethylstearic acid, 873A
11-Formylundecanoic acid, synthesis, 414
Free fatty acids, effect on rate of soybean oil hydrogenation, 595
Frying oils, dtmn of citric acid, 331
Fungicides, effect of emulsifiers, 853A
Furanoid fatty acids, in cod liver oil, 210

G

Gas liquid chromatography, see GLC
GLC, esterification of short chain acids, 375
—— of fats for measurement of flavor quality, 445, 454, 458
—— of mixed fatty acids—resin acid blends, 287
Glucosinolates, removal from crambe seed meal, 387
—— water extraction from crambe meal, 387
Goitrin, of crambe meal, removal by extraction, 387
Gossypol, removal from cottonseed by liquid cyclone process, 90A
Gourds, accumulation of oil and protein after pollination, 537

H

Herring lipids, fatty acid comp, 328
1-Hexadecene-1,3-sultone, dtmn in surfactants, 163
Hexadecyl aminimides, antimicrobial activity, 202
Hexanal, as a measure of rancidity, 225
Hexane, dtmn in solvent extracted meals, 542
—— in oils, anal by GC, 190
Hibiscus syriacus, isolation of malvalic acid, 335
High performance liquid chromatography, see HPLC
Hofman degradation, for surfactant anal, 139
HPLC, separation of triglycerides, 511
Hydrocarbons, from air-heated triolein, 62
Hydrocarboxylation, with palladium chloride-triphenylphosphine catalyst, 873A
—— of unsaturated fatty compounds, 873A
Hydroformylated oils, anal for rhodium, 271
Hydroformylation, with rhodium-triphenylphosphine catalyst, 873A
—— of oils, recovery of rhodium catalyst, 276
—— of unsaturated fatty compounds, 873A
Hydrogenated fats, *cis, trans* isomers by ^{13}C NMR, 380
Hydrogenation, effect of alkylisothiocyanate on rate, 595
—— effect of catalyst poisons, 595
—— effect of nickel crystallite size on activity, 17
—— effect of position of unsaturated acids in triglycerides, 600
—— of linolenate by hydrogen transfer, 144
—— mathematical method, 245
—— preparation of copper-silica catalysts, 267
—— selective by hydrogen transfer from indoline and isopropyl alcohol, 144
—— selective of soybean and linseed oils, 259
—— selective of soybean oil using copper-silica catalyst, 267
Hydrogenation catalysts, effect of poisons on oil hydrogenation rate, 595
Hydrogenolysis, of linolenate by hydrogen transfer, 144
—— of soybean and linseed oils, 259
Hydroperoxides, as flavor precursors in legumes, 468
—— from linolenate and peanut lipoxygenase, 183
—— structure, of photo-oxidation products of oleate, linoleate and linolenate, 234
9-Hydroperoxy-trans-10,trans-12-octadecadienoic acid, from peanut lipoxygenase reaction, 183
13-Hydroperoxy-cis-9,trans-11-octadecadienoic acid, from peanut lipoxygenase reaction, 183
13-Hydroperoxy-trans-9,trans-11-octadecadienoic acid, from peanut lipoxygenase reaction, 183
Hydroxyethyl cellulose, cationic derivative, reaction with surfactants, 561
Hydroxylation, stereospecific of oleyl and elaidyl alcohols, 867A
Hydroxymethyl stearic acid, synthesis, 873A
12-Hydroxystearic acid, polyoxyethyleneglycol monoester, 15
Hyperlipidemia, effect of oral contraceptives, 717A
Hypocholesterolemic effect, of various fatty oils, 297

I

Industrial uses of fats and oils, symposium, 847A
Insecticides, effect of emulsifiers on activity, 853A
Instrumental Analysis of Flavor and Flavor Stability of Fats and Oils, symposium, 443
Interesterification, for production of *zero-trans* margarines, 408A
—— of sunflower mixtures with lard and tallow, 47
Interfacial tension, of alkylbenzenesulfonates in water-hydrocarbon systems, 570
—— effect of sucrose palmitates, 59
—— of soybean oil-water, effect of emulsifiers, 124
—— of sucrose palmitates, 59
Iodate ion, transfer to organic phases using phase transfer agents, 862A
Iodine value, rapid dtmn using mercuric acetate, 233
Iron, effect on quality of soybean oil from field damaged soybeans, 8
Isopimaradienoic acid, GC characteristics on capillary columns, 287
Isopimaric acid, GC characteristics on capillary columns, 287
Isoprenoid acids, concentration from marine oils by urea complexing, 199
—— internal standards for GLC anal, 199
Isopropenyl stearate, from stearic acid and propyne, 24
Isothiocyanates, identification in rapeseed oil, 351

J

Jojoba, genetically controlled botanical traits, 545
Jojoba oil, anal by HPLC and GLC, 187
—— comp of wax ester, 187
Jojoba wax, crystal structure of hydrogenated ester by X-ray, 54

K

Koch reaction, of oleic and tall oil fatty acids, 215
Krafft points, of blends of soap and anionic lime soap dispersing agents, 1
Kreis test, comparison with other tests for anal of oxidative deterioration, 490

L

Lactitol, oxyalkylated, fatty ester surfactants, 430
Lactones, flavor characteristics, 474
Lactose-derived surfactants, 430
Lactylic stearate, effect in bread, 397
Lauric acid, polyoxyethyleneglycol monoester, 15
Lecithin, effect in bread, 397
Legumes, lipid-based flavors, 468
Levopimaric acid, GC characteristics on capillary columns, 287
Light, effect on volatiles of hydrogenated soybean oil, 448
Limanthes oil, eicosenoic and docosadienoic acid content, 549
Lime soap dispersing agents, mutual solubilization of soap, 1
Limonin, high performance TLC dtmn in citrus juices, 179
Linear alkylbenzenesulfonates, synthesis and interfacial tension properties, 570
Linear alkyl sulfates, in western Europe, 296A
Linoleate, autoxidation in presence of resinous antioxidants, 355
—— fluorescent products of oxidation with glycine, 119
—— ion exchange resins and ethyleneimine polymer as antioxidants, 355
—— transfer hydrogenation, 144
Linoleate oxidation, synergistic antioxidant effect of tocopherol and nucleic acids, 360
Linoleic acid, *Aphananthe aspera* kernels as source, 269
—— cyclic monomer, dtmn of cyclopentadiene ring structure, 403
—— diffusion constant, 487
—— effect of chromium compounds on autoxidation, 105
—— hydroformylation to diformyl stearates, 873A
—— lipoxidase oxidation method for evaluating antioxidants, 282
—— performic acid oxidation, 51
Linoleic acid esters, photosensitized oxidation, 234
Linoleic hydroperoxides, flavor characteristics, 468
Linolenate hydroperoxides, isomers from peanut lipoxygenase reaction, 183
Linolenic acid, cyclic monomer, dtmn of cyclopentadiene ring structure, 403
—— in peanut oil, 167
—— photo-sensitized oxidation, 100
Linolenic acid esters, photosensitized oxidation, 234
Linolenic hydroperoxides, flavor characteristics, 468
Linseed oil, factors affecting pressure extraction of seed, 313
—— HPLC separation of triglycerides, 511
—— hydroformylation, 873A
—— selectively hydrogenated, wax esters from, 259
—— viscosity of solutions in mineral spirits, 68
Linseed oil hydrogenation, effect of fatty acid position on reaction rate, 600
Linum macronatum oil, HPLC separation of triglycerides, 511
Lipid-based flavors, of legumes, 468
Lipids, comparison of extraction methods from foods, 81
—— comp from 18 species of freshwater fish, 424
—— diffusion properties, 487
Lipofuscin, similarity to fluorescent oxidation products of linoleate with glycine, 119
Liquid chromatography, for triglyceride separations, 511
Lubricants, from hydroformylated fatty compounds, 873A
—— sulfurized wax esters from soybean and linseed oils, 259
Lysine, in pulses by TLC, 117

M

Mackerel skin lipids, for measurement of potency of antioxidants, 417
Magnesium soaps, viscosity in n-propanol and n-butanol, 156
Malvalic acid, from *Hibiscus syriacus* oil, 335
—— methyl ester, thermal properties, 335
Mango kernels, oil yield and characteristics, 494

Margarine, commercial, fatty acid comp, 207
—— commercial, *trans* fatty acid content, 207
—— flavor factors, 474
—— by interesterification of liquid and solid fats, 408
—— *trans* unsaturation by GC, 279
—— with no *trans* acids by interestercation of soybean oil and fully saturated soybean oil, 408
Marine oils, comp of herring and dolphin lipids, 328
—— effectiveness of antioxidants, 417
—— isoprenoid acids, in marine oils, 199
Meals, dtmn of residual hexane, 542
—— drying and cooling, 494A
—— pelleting and cooling, 495A
Mechanical pressing, of oilseeds, 489A
Metals, precautions in atomic absorption anal of oils, 677A
Methional, as antioxidant for vegetable oils, 4
Methionine, as vegetable oil antioxidant, 4
Methyl esters, preparation for GLC anal, 375
—— from triglycerides on TLC plate, 153
Milk, human, *trans* acids by GC, 279
—— polyunsaturated from cows fed protected lipid supplement, 132
Milk fat, with increased linoleic acid, 132
Milk lipids, fatty acid contents, 36
Milk triglycerides, biosynthesis, 647A
Miso, nutritional properties, 454A
Moisture, dtmn in granulated detergents, 539
—— by microwave drying of detergents, 539
Monoglycerides, effect in bread, 397
—— effect in cake shortenings, 557
Mycotoxins, review, 302A
Myristic acid, polyoxyethyleneglycol monoester, 15
—— by ruthenium tetroxide oxidation of 1-pentadecene, 858A

N

Natto, nutritional properties, 454A
Neoabietic acid, GC characteristics on capillary columns, 287
Newest Analytical Methods, symposium, 170
Nickel hydrogenation catalysts, effect of crystallite size on activity, 17
NMR, ^{13}C analytical method for *cis, trans* isomers, 380
—— measurement of emulsion stability, 433
—— relaxation times of oils, 487
Nonionic detergents, in western Europe, 296A
Nonionic emulsions, shelf vs. ultracentrifuge stability, 84
Nonionic surfactants, in pesticide products, 853A
—— review of block polymers, 110
Nuclear magnetic resonance, see NMR
Nucleic acids, as antioxidant synergist for tocopherol, 360
Nuts, anal of pentane from oil oxidation, 229

O

Oat oil, fatty acid comp, refining and stability, 305
cis-**9-Octadecene,** oxidation by permanganate using phase transfer catalysis, 858A
Odor, of vegetable oils, direct anal of volatiles by GC, 445
Oil analysis, application of computer-controlled automatic titration, 367
Oil-based flavors, of legumes, 468
Oil deodorizing, systems, 528
Oil emulsions, as models for flavor deterioration of foods, 450
Oil recovery, tertiary, surfactants for minimum interfacial tension, 570
Oil shale, fatty acids in retort water, 567
Oils, comparison of tests for deterioration, 490
—— digestion methods for atomic absorption anal, 271
—— emulsion, foods, measuring flavor, 450
—— flavor quality by direct GC, 445
—— flavor scores, correlation with volatiles by GC, 445
—— hydroformylated, anal for rhodium, 271
—— hydroformylation, rhodium catalyst recovery, 276
—— marine, comp of herring and dolphin lipids, 328
—— by mechanical screw press, 489A
—— oxidation, volatile products from heated triolein, 62
—— pentane formation from autoxidation, 229
—— residual hexane by GC, 190
—— *trans* unsaturation by GC, 279
—— volatiles by direct GC, 445, 454, 458
Oils and fats, production 1975 to 1977, 380A
—— symposium of flavor stability, 444
Oils research, review of programs at Southern Regional Research Center of USDA, 707A
Oilseed extraction, analytical control, 193
Oilseed flours, soluble carbohydrates by HPLC, 150
Oilseed meals, dtmn of residual hexane, 542
—— drying and cooling, 494A
—— pelleting and cooling, 495A
Oilseed processing, dust comp from cottonseed mills, 255
Oilseed proteins, enzymatic partial hydrolysis for food products, 32
Oilseeds, mechanical pressing, 489A
—— preparation for solvent extraction, review, 474A
—— production in Peopies Republic of China, 63A
Olefin sulfonates, anal of long chain sultones, 343, 347
Olefins, oxidation, permanganate oxidation, and ruthenium tetroxide oxidation using phase transfer catalysis, 858A
Oleic Acid, C_{19} dicarboxylic acid by Koch reaction, 215
—— diffusion constant, 487
—— hydroformylation to formyl stearates, 873A
—— oxidation by permanganate using phase transfer catalysis, 858A
—— oxidation by ruthenium and osmium tetroxides, 870A
—— photo-sensitized oxidation, 100
—— polyoxyethyleneglycol monoester, 15
—— separation from elaidic acid by silver resin chromatography, 319
Oleic acid esters, photosensitized oxidation, 234
Oleic acid shortenings, dough binding in bread mixing, 479
Oleodipalmitin, diffusion constant, 487
Oleyl alcohol, stereospecific hydroxylation, 867A
Osmium tetroxide, oxidation of unsaturated fatty acids, 870A
Oxazolidinethione, identification in rapeseed oil, 351
Oxidation, of alkenes, using phase transfer catalysis, 858A
—— of fatty acids, by ruthenium and osmium tetroxides, 870A
—— of linoleate, effect of chromium compounds, 105
—— of oils, volatile products from heated triolein, 62
—— of unsaturated fatty esters, photosensitized, 100, 234
Oxidative deterioration, of fats, comparison of test methods for measuring, 490
Oxidized oil, effect on rate of soybean oil hydrogenation, 595
Oxo reaction of oils, recovery of rhodium, 276
—— anal for rhodium catalyst, 271
Oxyethylation, of lactitol, 430
Oxypropylation, of lactitol, 430
Ozonolysis, of unsaturated fatty materials, 414

P

Palm kernel oil, quality of extracted oil vs oil by traditional water separation process, 593
—— removal by boiling water, 593
Palm oil, anisidine value, 943A
—— bleaching tests, 943A
—— development of international quality standards, 943A
—— Malaysian, refining, 312A
—— oxidation, *Totox* value, 943A
—— plasticity, 943A
—— quality standards, measurement of oxidation, 943A
—— steam refining and deodorization, 312A
Palmitic acid, polyoxyethyleneglycol monoester, 15
—— sucrose esters, surface activity, 59
Palustric acid, GC characteristics on capillary columns, 287
Papain, partial hydrolysis of peanut protein, 32
Peanut flours, in foods, 109A
—— soluble carbohydrates by HPLC, 150
Peanut lipoxygenase, isomeric hydroperoxides from reaction with linolenate, 183
Peanut oil, linolenic acid content, 167
—— stability as function of fatty acid comp, 105A
Peanut products, measurement of flavor stability, 450
Peanut protein, as a food ingredient, 109A
—— partial enzyme hydrolysis, 32
—— partial hydrolysis by papain, bromelin and ficin, 32
Peanuts, control program for aflatoxin, 225A
—— fatty acid comp of genotypes, 105A
—— in Peoples Republic of China, 63A
—— processing of protein concentrates to inactivate aflatoxin, 245A
Peas, lipid-based flavors, 468
Pecans, aflatoxin contamination, 229A
Pelleting, of oilseed meals, 495A
1-Pentadecene, oxidation by ruthenium tetroxide, 858A
Pentane, evaluation from oxidized fats as measure of flavor stability, 445, 450
4-Pentenyl isothiocyanate, identification in rapeseed oil, 351
Perch, white and yellow, lipid content and fatty acid comp, 424
Performic acid, oxidation of linoleic acid, 51
Permanganate, transfer to organic phases using phase transfer agents, 862A
Peroxide value, use to measure flavor stability of foods, 450
Pesticides, use of emulsifiers and surfactants, 853A
Petroleum, tertiary recovery, surfactants for minimum interfacial tension, 570
Phase transfer agents, in olefin oxidations, 858A
—— for stereospecific hydroxylation, 867A
—— transfer of inorganic ions from aqueous to organic phases, 862A
Phenylethyl isothiocyanate, identification in rapeseed oil, 351
Phosphatides, oxidation flavors, 468
Phosphatidic acid, changes during soybean storage, 195
Phosphatidyl choline, changes during soybean storage, 195
Phosphatidyl ethanolamine, changes during soybean storage, 195
Phosphatidyl inositol, changes during soybean storage, 195
Phospholipids, changes during storage of soybeans at high moisture, 195
—— effect on rate of soybean oil hydrogenation, 595
Phosphoric acid degumming, of oil from damaged beans, 8
Photosensitized oxidation, of fatty acids using methylene blue, 234
Phytanic acid, in marine oils, 199
Pike, northern and walleye, lipid content and fatty acid comp, 424
Pimaric acid, GC characteristics on capillary columns, 287
Pinolenic acid, GC characteristics on capillary columns, 287
Plant growth regulators, effect of emulsifiers, 853A
Plasticizers, from hydroformylated fatty compounds, 873A
Poly AO™-79, polymeric antioxidant for foods, 239
Polyamides, from carboxystearic acid, 506
—— from hydroformylated fatty compounds, 873A
Polymers, cationic, reaction with anionic surfactants, 561
—— reaction with surfactants, 561
Polymorphism, of saturated monacid triglycerides, 249
Polyoxyethylene glycol, surface activity of fatty acid monoesters, 15
Polysorbates, in cake shortenings, 557
Pork lipids, fatty acid contents, 36
Pristanic acid, in marine oils, 199
Proplylene glycol mono esters, effect in bread, 397
Propyne, continuous reaction with stearic acid, 24
Protease, partial hydrolysis of peanut protein, 32
Protein efficiency ratio, of soybean proteins, 454A
Proteins, cottonseed, amino acid comp, 75
—— cottonseed in foods, 90A
—— cottonseed, nitrogen balance during human feeding, 71
—— enzymatic partial hydrolysis for food products, 32
—— soy, nutritional properties, review, 454A
—— soybean, in foods, 87A
—— soybean, uses and problems, 290A
—— sunflower, comp, 82A
—— sunflower nutritional properties, 100A
Pulses, lysine by TLC, 117
117
Pumpkin seed oil, sterols of, 525

Q

Quaternary ammonium compounds, as phase transfer agents for inorganic ions, 862A
Quaternary ammonium halides, in phase transfer oxidation catalysis of olefins, 858A
Quaternary ammonium iodates, preparation, 862A
Quaternary ammonium permanganates, preparation, 862A
Quaternary phosphonium compounds, as phase transfer agents for inorganic ions, 862A
Quaternary phosphonium iodates, preparation, 862A
Quaternary phosphonium permanganates, preparation, 862A

R

Radiation, of tributyrin, identification of products, 496, 502
Radiolysis, of triglycerides, products from tributyrin, 496, 502
Rancidity, hexanal as a measure in foods, 225
—— pentane from oil autoxidation, 229

Rapeseed, Canadian, erucic acid content of different varieties and commercial samples, 323
—— improvement of nutritional quality, 94A
—— low erucic acid-low glucosinolate varieties, 94A
—— in Peoples Republic of China, 63A
—— preparation for solvent extraction, 481A
—— production in Canada and World, 94A
—— utilization and research in Europe, 211A
Rapeseed meal, nutritional characteristics, 211A
Rapeseed oil, comp of new varieties, 94A
—— computer determined structures, 95
—— Crismer values, 323
—— effect of erucic acid content on specific gravity, 435
—— effect on heart lesions in rats, 94A
—— erucic acid contents, 323
—— identification of sulfur compounds, 351
—— nutritional characteristics, 211A
—— specific gravity, 435
Rapeseed oil hydrogenation, effect of fatty acid position on reaction rate, 600
Reductive amination, of formylstearic acid, 873A
Refining, effect on quality of salad oils from damaged soybeans, 8
—— of palm oil by steam, 312A
—— steam, of edible oils, 528
Resin acids, anal in mixtures with fatty acids, 287
Riboflavin photo-sensitized oxidation, of unsaturated fatty acids, 180
Ricinoleic acid, polyoxyethyleneglycol monoester, 15
Rhodium, anal in hydroformylated oils, 271
—— catalyst recovery from hydroformylated oils, 276
Ruthenium tetroxide, olefin oxidation using phase transfer catalysis, 858A
—— oxidation of unsaturated fatty acids, 870A

S

Safflower oil, HPLC separation of triglycerides, 511
Sagebrush (*Artemisia tridentata*), monoterpenoid ether of essential oil, 212
Salad oils, dtmn of citric acid, 331
Salmon, lipid content and fatty acid comp, 424
Sandaracopimaric acid, GC characteristics on capillary columns, 287
Saponification value, application of computer-controlled automatic titration, 367
Sardine oil, hypocholesterolemic effect in rats, 297
Screw presses, for oilseed processing, 489A
Selective hydrogenation, of soybean oil using copper-silica catalyst, 267
Sesame, in Peoples Republic of China, 63A
Shale, fatty acids in retort water and from thermal decomposition, 567
Shortenings, based on liquid oils, 557
—— effect of emulsifiers for cakes, 557
—— effect on loaf volume of bread, 479
—— effect of saturated components in bread dough, 479
—— functional effects in cakes, 557
—— use of hydrated emulsifiers in cake formulas, 557
Smelt, lipid content and fatty acid comp, 424
Soap-based detergents, alkyl succinamide lime soap dispersants, 91
—— containing sulfobetaine derivatives of N-alkylglutaramides and adipamides, 264
—— p-sulfobenzyl ammonium salts for lime soap dispersion, 516
—— sulfobetaiene derivatives of fatty amides, 294
Soaps, effect on rate of soybean oil hydrogenation, 595
—— magnesium, viscosity in n-propanol and n-butanol, 156
—— mutual solubilization of lime soap dispersing agents, 1
—— surface activity of combination with lime soap dispersing agents, 339
—— surface tension of combinations with lime soap dispersing agents, 339
—— in west European detergent formulations, 296A
Sodium dodecylsulfate, reaction with cationic polymers, 561
Sodium oleate, solubilization by lime soap dispersing agents, 1
Sodium palmitate, solubilization by lime soap dispersing agents, 1
Sodium stearoyl lactylate, effect in bread, 397
Sodium tallowate, solubilization by lime soap dispersing agents, 1
Solvent extraction, meal drying and cooling, 494A
—— of oilseeds, analytical control, 193
—— of oilseeds, historical review, 202A
—— of soybeans, 491A
Sorbitan monoesters, in cake shortenings, 557
Soy flour, nutritional properties, 454A
Soy products, nutritional value of blends with wheat, corn, rice, 454A
Soy protein, food products, 449A
—— history of edible products, 451A, 453A
—— nutritional properties, review, 454A
Soybean agglutinins, characterization, 112A
Safflower, preparation for solvent extraction, 483A
Soybean concentrates, nutritional properties, 454A
Soybean curd, nutritional properties, 454A
Soybean flakes, commercial preparation, 474A
Soybean food blends, for use in developing countries, 454A
Soybean globulins, properties, 112A
Soybean grits, nutritional properties, review, 454A
Soybean isolates, nutritional properties, 454A
Soybean meal, nutritional properties, review, 454A
—— price relation to fish meal, 272A
Soybean milk, nutritional properties, 454A
Soybean oil, anal of residual hexane, 190
—— HPLC separation of triglycerides, 511
—— hydrogenated, polymorphism, 249
—— hydrogenated, volatiles by direct GC, effect of exposure to light, 445
—— hydrogenation, effect of catalyst poisons, 595
——hydrogenation, effect of fatty acid position on reaction rate, 600
—— interesterification with saturated glycerides for margarine manufacture, 408
—— quality from damaged soybeans, 8
—— selective hydrogenation with copper-silica catalyst, 267
—— selectively hydrogenated, wax esters from, 259
—— volatiles by GLC as measure of flavor, 461
Soybean production, world outlook 1977, 208A
Soybean products, antinutritional factors, 454A
—— minerals of, 454A
—— thiobarbituric reactive substances, 468
—— vitamin content, 454A
Soybean proteins, biological value, 454A
—— chemical and physical properties, 112A
—— digestibility, 454A
—— in foods, 87A
—— protein efficiency ratio, 454A
—— uses and problems, 290A
Soybean trypsin inhibitor, structure, 112A
Soybeans, change in phospholipids during high moisture storage, 195
—— cleaning for extraction, 474A
—— commercial solvent extraction, 491A
—— cracking, 474A
—— dehulling, 474A
—— drying, 474A
—— effect of equipment variables on solvent extraction, 491A
—— field or storage damaged, oil quality, 8
—— lipid-based flavors, 468
—— in Peoples Republic of China, 63A
—— nutritional properties, review, 454A
—— preparation of flakes for extraction, 474A
—— preparation for solvent extraction, 474A
—— as a vegetable, 454A
Soyflour, soluble carbohydrates by HPLC, 150
Specific gravity, of rapeseed and Canbra oils, 435
Sperm oil, wax esters from soybean oil and linseed oil as replacements, 259
Squalene, biosynthesis, 647A
Steam refining, of edible oils, 528
—— of palm oil, 312A
Stearic acid, continuous process for reaction with propyne, 24
—— polyoxyethyleneglycol monoester, 15
Sterculia foetida oil, isolation of sterculic acid, 335
Sterculic acid, methyl ester, thermal properties, 335
—— from *Sterculia foetida* oil, 335
Steroids, synthesis of C_{26} alcohols, 578
Sterols, comparison of extraction methods, 81
—— of pumpkin seed oil, 525
Succinylated monoglycerides, effect in bread, 397
Sucker, lipid content and fatty acid comp, 424
Sucrose monopalmitate, surface activity, 59
Sucrose palmitates, surface activity, 59
Sugars, HPLC anal in defatted oilseed flours, 150
Sulfation, of mixed fatty alkanolamides, 371
Sulfobetaine derivatives, of fatty amides in soap-based detergents, 294
—— in soap-based detergents, 264
α-Sulfonated fatty acids, biodegradation, 582
Sulfur, effect on rate of soybean oil hydrogenation, 595
Sultones, anal by TLC, 347
—— dtmn in anionic surfactants, 163
—— GC anal in olefin sulfonates, 343
Sunfish, lipid content and fatty acid comp, 424
Sunflower flour, soluble carbohydrates by HPLC, 150
Sunflower oil, fatty acid comp from various growing areas, 77A
—— glyceride comp of interesterification mixtures with lard and tallow, 47
—— stability as frying oil, 77A
Sunflower protein, chemical and nutritional properties, 100A
Sunflower seed, fractionation of proteins, 82A
Sunflower seed protein, amino acid comp, removal of chlorogenic acid, 82A
Superglycerinated shortenings, 557
Surface activity, of sucrose palmitates, 59
Surfactants, absorption by polymers, 561
—— alkyl chain identification, 139
—— amphoteric, anal via Hofman degradation, 139
—— anionic, dtmn of sultones, 163
—— biodegradation of α-sulfo fatty acids, 582
—— block polymer, review, 110
—— cationic, anal via Hofman degradation, 139
—— effect on thermal inactivation of DNA, 585
—— evaluation of sucrose palmitates, 59
—— from fats and oils, review, 853A
—— Hofman degradation for GLC anal of chain distribution, 484
—— from lactose, 430
—— for low interfacial tension, linear alkylbenzenesulfonates, 570
—— in pesticide formulations, 853A
—— properties of combinations of soaps and lime soap dispersing agents, 339
—— p-sulfobenzyl ammonium salts in soap-based detergents, 516
—— pyrolysis GC of amphoterics, 484
—— reaction with polymers, 561
—— soap-based, 91
—— synthesis and interfacial tension of linear alkylbenzenesulfonates; 570
Synthetic fatty acids, 842A, 848A

T

Tall oil, crude, production 1943–1976, 533
—— GC anal of fatty and resin acids, 289
Tall oil fatty acids, C_{19} dicarboxylic acids by Koch reaction, 215
—— markets, 533
—— production capacity, 533
Tallow, effect of oxidation and free fatty acids on flavor stability, 450
—— epoxidized as source of polyols for urethane foams, 160
—— fractionation and uses, 70A
—— as raw material for fatty acids, 848A
Tallow diglycolamide, cosulfation with isopropanolamide, 371
Tallow soaps, solubilization by lime soap dispersing agents, 1
Tamarind kernel oil, fatty acid comp, 592
Tamarindus indica, fatty acid comp of kernel oil, 592
Taste, neural response of cats to meat, 464
TBHQ, antioxidant evaluation using mackerel skin lipids as substrate, 417
—— evaluation of antioxidant potency, 417
Tempeh, nutritional properties, 454A
Tempeh oil, evaluation of antioxidant potency, 417
Terpene resin acids, anal by GC, 287
Tertiary oil recovery, surfactants for minimum interfacial tension, 570
Tetradecane-1,4-sultone, anal in olefin, 343, 347
1-Tetradecane-1,3-sultone, anal in olefin sulfonates, 343, 347
—— dtmn in surfactants, 163
Textured protein meat analogs, nutritional value, 454A
Thin layer chromatography, see TLC
Thiobarbituric acid test, comparison with other tests for anal of oxidative deterioration, 490
threo-9,10-dihydroxyoctadecanol, synthesis, 867A
TLC, high performance, 179
Tocopherol, GLC dtmn in vegetable oils, 421
—— synergism of nucleic acids in linoleate oxidation, 360
α-Tocopherol, evaluation of antioxidant potency, 417
Totox value, of palm oil, 943A
trans fatty acids, dtmn by GC, 279
—— in margarine, 207
—— silver resin chromatography, 319
trans isomers, by ^{13}C analytical NMR, 380
Tributyrin, products of irradiation, 496, 502
Triglyceride hydrogenation, effect of location of unsaturated acids, 600
Triglycerides, biosynthesis, 647A
—— methanolysis on TLC plate, 153
—— products of irradiation, 496, 502
—— separation by reverse phase HPLC, 511
—— serum levels, in males, effect of social factors, 717A
—— statistical study of serum levels by NIH, 717A
—— structures by computer dtmn, 95
Trilinolein, diffusion constant, 487
Triolein, diffusion constant, 487
—— volatile components from heating in air, 62
Trout, brook, lake, and rainbow, lipid content and fatty acid comp, 424
Trypsin inhibitor, soybean, structure, 112A

U

Undecylenic acid, oxidation by ruthenium and osmium tetroxides, 870A
—— polyoxyethyleneglycol monoester, 15
Unsaturated fatty acids, carboxylation by Koch reaction, 215
—— photo-sensitized oxidation, 100
—— products of photo-sensitized oxidation, 234
Unsaturated fatty compounds, hydroformylation and hydrocarboxylation, 873A
Unsaturation, rapid iodine value dtmn using mercuric acetate, 233
trans, **Unsaturation,** dtmn by packed column GC, 279
Urethane foams, from animal fats, 160
—— from hydroformylated fatty compounds, 873A
Uses of fats and oils, symposium, 847A

V

Vegetable oils, flavor quality by direct GC, 445, 454, 458
Veronia anthelmintica oil, HPLC separation of triglycerides, 511
5-Vinyl-2-oxazolidinethione, identification in rapeseed oil, 351
Viscosity, of linseed oil and solutions in mineral spirits, 68
—— of magnesium soaps in lower alcohols, 156
Vitamin E, GLC dtmn in vegetable oils, 421

W

Walnuts, aflatoxin contamination, 231A
Wax, from straw of seed flax, comp, 587
Wax esters, from selectively hydrogenated soybean and linseed oils, 259
Wheat lipids, fatty acid contents, 36